

THE NATIONAL
PROVISIONER

ILLINOIS 1945

ading Publication in the Meat Packing and Allied Industries Since 1891

PLASMA

will pull him through



and DRY-ICE is *Vital*
in plasma production!

DRY ICE
TRADE MARK

We at home probably cannot fully appreciate the value of blood plasma to our fighting men. But we can testify that the war field has made the need known to thousands of our medical men, our nurses, thousands of American homes.

Huge quantities of "Dry-Ice" are used every minute in the processing of blood plasma. In addition, the use of refrigeration plays an important part in the preservation of plasma and many other essential things and supplies.

While there will soon be more, we would like to supply all Dry-Ice users by Dry-Ice Distributing Stations throughout the country.

PURE CARBONIC, INCORPORATED

General Offices: 60 East 42nd Street, New York 17, N.Y.

NATION-WIDE "DRY-ICE" SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES



FAR FROM *lowly* EQUIPMENT

Frequently the jeep is referred to as "the lowly jeep". Ask any of our returned soldiers how wrong that statement is! They will tell you of some wonderful tasks performed by jeeps.

In the packing industry the sausage kitchen is also at times referred to as the "lowly" part of the business. How wrong this is, too! For with the use of wholesome, pure meats and sanitary machines in sanitary factories, sausage is one of the plant's best profit makers!

Take the BUFFALO Self-Emptying Silent Cutter, for example. In every installation made to date greater output in shorter time has been the result. Its exclusive machine design, new scientific knife arrangement, air operated self-emptying device, lifetime bowl support construction, plus many other features, enable BUFFALO Silent Cutters to cut costs by 25 to 50 per cent. This is proved by the records of users.

The fast, smooth and cool cutting

of BUFFALO Silent Cutters protects protein value, improves the finished product and increases yield. A fine textured, high yielding emulsion, free from lumps and sinews, is assured. The sausage meat being in clear view at all times, the operator can inspect the batch constantly. This complete control eliminates the possibility of burning or shortening the emulsion.

Our catalog tells an interesting story. Why not write for a copy today?



JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N.Y.

Sales and Service Offices in Principal Cities

Buffalo

QUALITY SAUSAGE
MAKING MACHINE



Extra man hours without extra man power

Reports from industry for 1944 show that green labor and the need for speed are producing a steadily rising toll of lost-time injuries that threatens to bottleneck America's war production. With no signs of a let-up in critical manpower shortages, it is increasingly important to utilize manpower to the fullest—a problem of particular significance to

the packing industry. And that's why so many major packing plants are making Lehigh Safety Boots mandatory on every hazardous job. By reducing foot and toe injuries, by checking bone-breaking slips and falls, they give you hundreds of extra man hours without extra manpower. Today more than ever, they deserve a job in your plant!



LEHIGH SAFETY SHOE CO., INC. • ALLENSTOWN, PA.

**THE NATIONAL
PROVISIONER**

Volume 112

APRIL 28, 1945

Number 17



Table of Contents

NIMPA DIRECTORS CHART COURSE	19
New Officers and Directors.....	19
Interviews With Industry Men.....	22
President Thompson's Statement.....	21
Announce 10-Point Industry Program.....	17
Reactions to New Relief Plan.....	17
Cut Non-Inspected Subsidies.....	17
New Control Order No. 1.....	18
May Trade-Point Values.....	40
Amend Beef Ceiling Order.....	18
OES Directive 41.....	34
Meat Output Declines Again.....	40
Meat and Gravy.....	58
Up and Down the Meat Trail.....	37
Classified Advertisements	57

EDITORIAL STAFF

EDWARD R. SWEM, *Editor* • VAL WRIGHT, *Managing Editor*
ROBERT V. SKAU, *Market Editor* • R. ASHLEY CRANDALL,
Associate Editor

Washington: C. B. HEINEMANN, JR., 1420 K St., N. W.

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1945 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office, Entered as second-class matter October 9, 1919, at the Post Office of Chicago, Ill., under the act of March 3, 1879.

ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, *Manager, Advertising Sales*
FRANK S. EASTER, *Promotion and Research*
FRANK N. DAVIS
H. SMITH WALLACE
F. A. MacDONALD, *Production Manager*
407 S. Dearborn St. (5), Tel. Wabash 0742.

New York: LOUIS H. WREDE, *Eastern Manager*

LILLIAN M. KNOELLER
740 Lexington Ave. (22), Tel. Plaza 5-3237, 5-3238

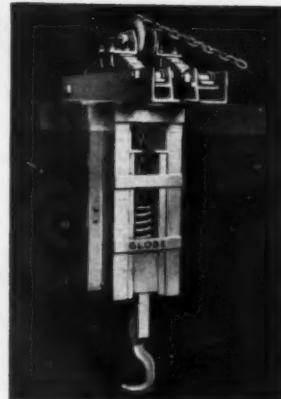
Los Angeles: DUNCAN A. SCOTT & Co.,
408 Pershing Square Bldg. (13)

San Francisco: DUNCAN A. SCOTT & Co., Mills Bldg. (4)

DAILY MARKET SERVICE (Mail and Wire)
E. T. NOLAN, *Editor* C. H. BOWMAN, *Editor*

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, *Chairman of the Board* • LESTER L. NORTON,
Vice President • E. O. H. CILLIS, *Vice President*
F. BORCHMANN, *Treasurer* • A. W. VOORHEES, *Secretary*



Automatic
Beef Landing Devices



Head Chopping Blocks

Globe



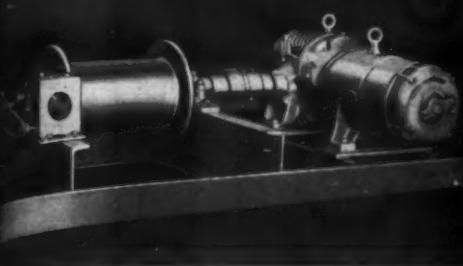
Knocking Pens



30 YEARS OF SERVING THE MEAT INDUSTRY

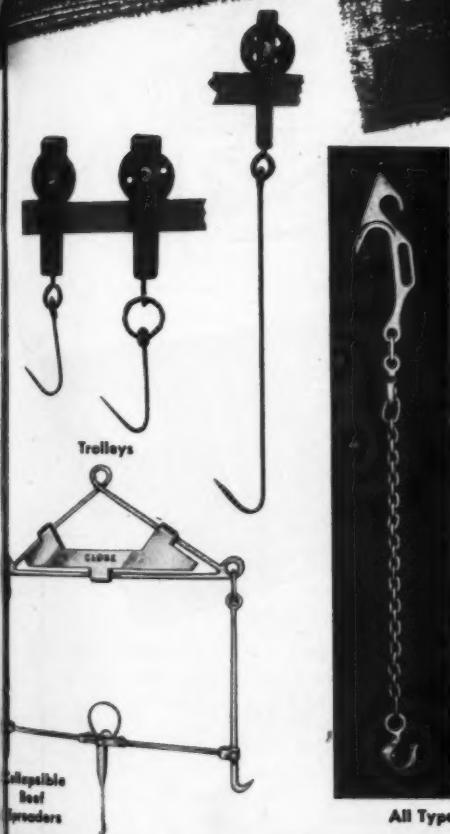
The National Provisioner—April 28, 1945

Electric
Beef Hoists



Killing Floor Equipment

SCIENTIFICALLY ENGINEERED
FOR SAFETY, ECONOMY,
AND EFFICIENCY



All Types of Shackles

The heaviest stress and strain, the toughest, roughest wear in meeting today's all time high demand for meat and meat products, is on killing floor equipment.

Globe Killing Floor Equipment is rugged and heavy to withstand this gruelling service.

For almost a third of a century Globe has served the meat packing industry, and its engineers have worked persistently and unceasingly to perfect Globe Meat Packing Equipment. Today the Globe line is complete, including every requirement from knocking pen to cooler; everything needed for cattle, calf and sheep slaughtering.

Both in the United States and Canada, Globe equipment is playing an indispensable and important part in the world's great meat packing industry.

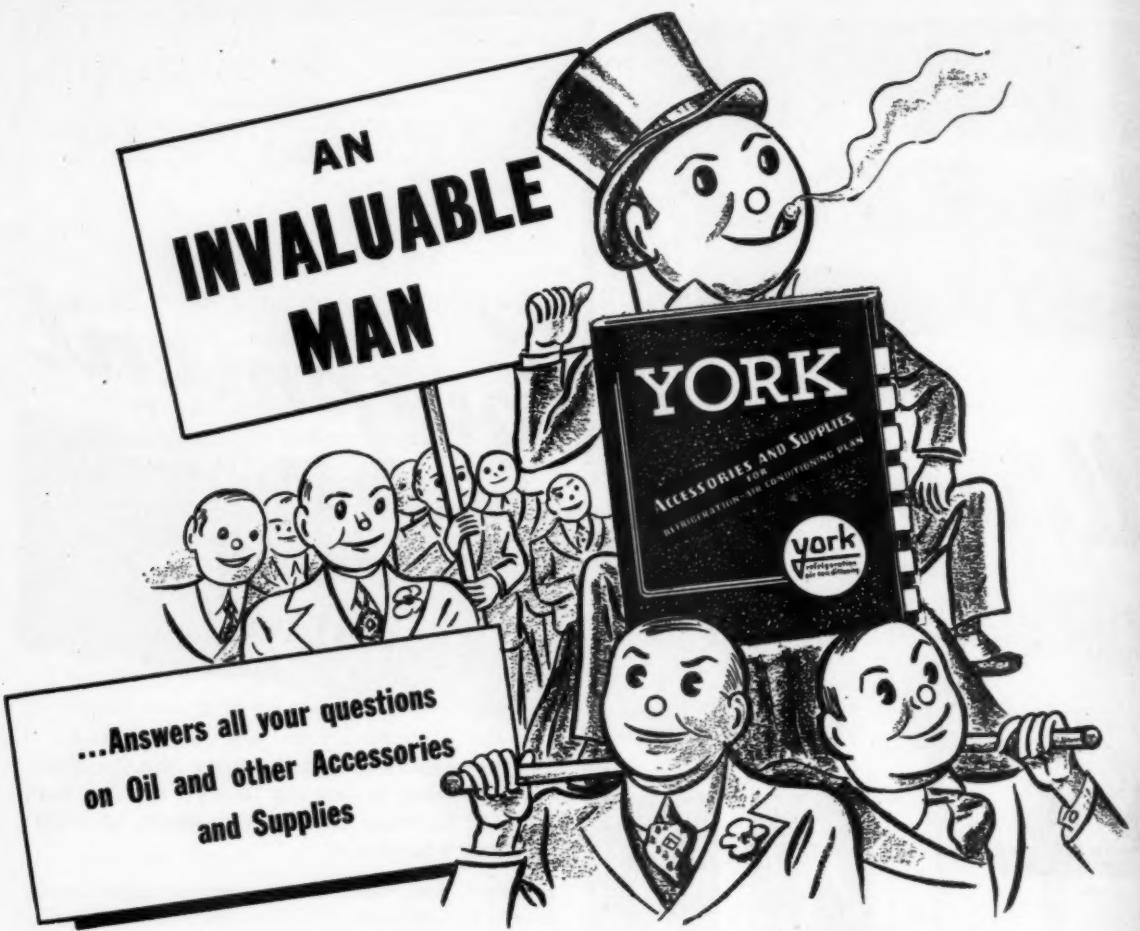
We invite you to submit your plans and problems to us. Our engineering department will co-operate with you in stepping up your plant operation to the maximum production and earning capacity.

THE GLOBE COMPANY

1000 S. PRINCETON AVENUE

CHICAGO 9, ILLINOIS

THE MEATPACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT



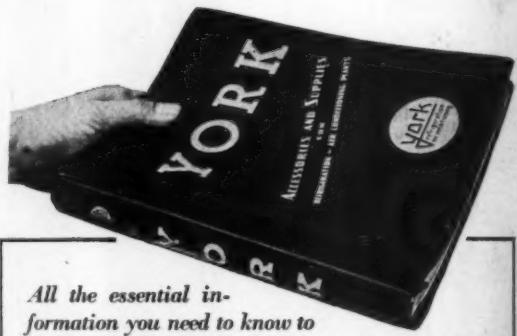
The "York Catalog of Accessories and Supplies for Refrigeration and Air Conditioning Plants" is a must for your technical file. *Everything* you need to know to place an efficiently handled order is contained in one or another of these useful sections:

ICE CANS AND AIR FITTINGS • RENEWAL PARTS
ACCESSORIES AND SUPPLIES • COLD STORAGE DOORS
VALVES AND FITTINGS • TABLES AND DATA

All you have to do is open the catalog by the name tab and you'll find complete descriptions, mechanical drawings, photos, sizes, weights and performance data . . . even net prices.

The catalog comes in a handy loose-leaf binding for the insertion of new pages as we send them to you. We'll be glad to send you this unique reference free. Just drop us a note on your letterhead—today!

York Corporation, York, Penna.



All the essential information you need to know to place an efficiently handled order is contained in the York Catalog. Here are just a few more accessories and supplies which are described in detail.

Air Filters	Cork Pipe Covering
Automatic Controls	Freon
Calcium Chloride	Motors and Pumps
Charging Connections	Oil
Coils and Piping	Thermometers and Gauges
Cork Board	Tube Cleaners

YORK REFRIGERATION AND AIR CONDITIONING

HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885

PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

CHECK the following performance facts about this amazing enamel...then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dinge, Bacteria and Fungus*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

*With Pre-Treatment.

FREE!

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.



DAMP-TEX THE WET SURFACE ENAMEL

ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



WASHING TEST

Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.

STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.

Thanks—

We extend our appreciation to the entire Industry. Your reliance upon and favorable recommendation of EBSCO Products has been most inspiring. It has become a challenge to serve you even better . . . to produce equipment that will be even more efficient and profitable to use and to retain Enterprise's leadership in quality. Your suggestions are always gratefully received because they enable us to serve you better. Send your problems and let us help you plan a profitable post war future with modern efficient equipment.

ENTERPRISE INCORPORATED

**"EBSCO" PRODUCTS
SINCE 1905**

Manufacturers and Distributors of
**MEAT PACKERS AND SAUSAGE FACTORY
EQUIPMENT and SUPPLIES**



612-614 ELM STREET

DALLAS 2, TEXAS

DOES THIS WASTE OF MAN-HOURS EAT UP THE PROFITS IN YOUR PLANT?

Follow this worker and count the steps wasted



HERE'S LOST MOTION NO. 1
TIME WASTED SHOVELING SALT



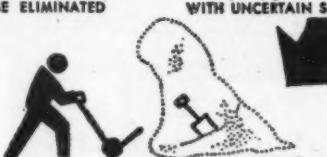
AND THEN BEGINS
THE LONG HAUL . . .
LOSSES BY SPILLAGE MEAN
THE SLOW LEAK OF MANY \$\$\$



ACCIDENTS ON SLIPPERY FLOORS
TAKE THEIR TOLL, TOO . . .

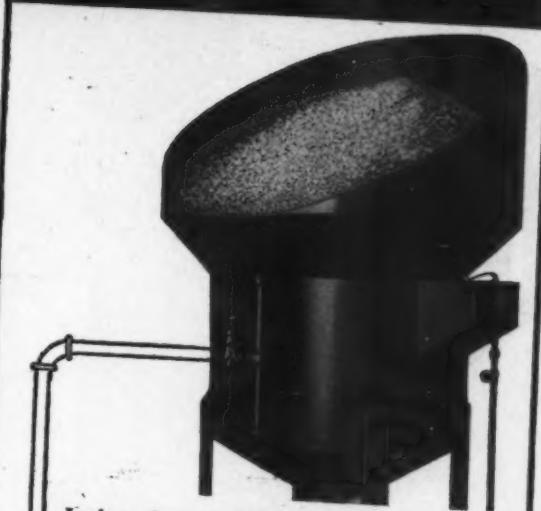


MORE BACK-STRAINING . . .
MORE DELAY . . . MORE WASTE . . .
THAT CAN BE ELIMINATED
LABORIOUS STIRRING
OF THE BRINE . . .
WITH UNCERTAIN SATURATION



AND YOU HAVE TO, REPEAT THIS LABOR-WASTING
PROCESS FOR EVERY BATCH OF BRINE!

AUTOMATIC FREE-FLOWING BRINE SAVES WASTE!



Look at these advantages the Lixator brings you.
100% saturated, free-flowing brine of crystal clarity!
Economy in its gravity flow . . . in its mechanical
perfection . . . in savings up to 20% . . . and in its
utilization of economical Sterling Rock Salt! And
remember—Lixate brine exceeds the most exacting
chemical and bacteriological purity requirements.

100% SATURATED BRINE ALWAYS ON TAP
for making up your
PICKLE FORMULAS

100% SATURATED BRINE ALWAYS ON TAP
for restrengthening your
**SPRAY DECK
AND UNIT COOLER BRINES**

100% SATURATED BRINE ALWAYS ON TAP
for washing or brine curing
HIDES AND SKINS

The **LIXATE** *Process*
for making brine

INTERNATIONAL SALT COMPANY, INC.
Scranton, Pa.



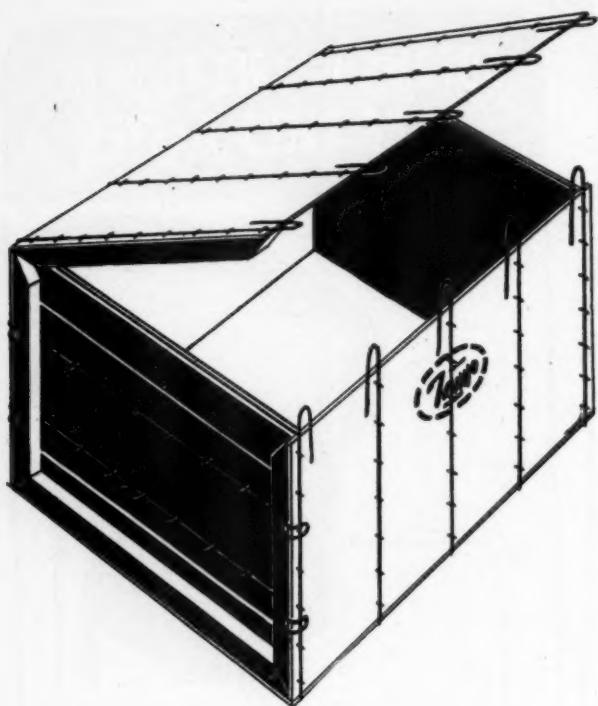
A "MUST" IN HELPING YOU CUT COSTS—
THIS FREE BOOKLET! The Lixate process
for making brine is explained in fullest de-
tail, simply and comprehensively, in this
36-page, fully illustrated booklet. It's stud-
ded with helpful diagrams, formulas, brine
tables and illustrations of Lixator instal-
lations to meet many different specifications
and requirements. There's a copy for you—
without charge, and of course without obli-
gation. Write today!

International Salt Company, Inc.
Dept. NP-4, Scranton, Pa.

- Send free copy of "The Lixate Process for Making Brine"
- Have your field engineer call

Name _____
Firm _____
City _____ State _____





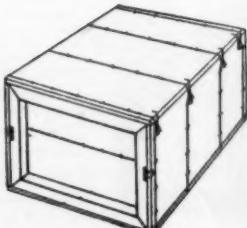
*ready to pack
in less than
a minute!*

ONE REASON WHY MEAT PACKERS ALL OVER THE COUNTRY USE MORE THAN 15,000,000 WIREBOUND BOXES ANNUALLY.

For over forty years Wirebound Boxes have helped the meat packers keep pace with high production demands.

- Wirebounds are supplied at least two-thirds assembled.
- Assembly is completed easily with simple hand tools—even by unskilled help.
- and, when packed require but a few seconds to close—ready for shipment.

WIREBOUND BOX
MANUFACTURERS
ASSOCIATION
Room 1823
Borland Bldg.
CHICAGO 3, ILL.



Wirebound
BOXES & CRATES

"BOSS" SUPER EQUIPMENT

"BOSS" JUMBO GRINDERS

have unlimited capacity. They cut the meat as fast as two men can feed it into the hopper.

Equipped with "BOSS" Super-Feed Cylinder and Feed Screw, maximum production is assured.

"BOSS" Grinders are also furnished for smaller users, and are built to give most efficient service.

for Super Service



"BOSS" SILENT CUTTERS

by their many superior features and high qualifications, are enabling sausage makers to increase their output and turn out a better finished product.

Less floor space, less horse power, less friction.

Longer cutting period, greater production, improved yield.

These are some of the outstanding claims we make which are definitely observed at the very first turn of the cutter bowl.

Sausage Makers everywhere are finding these machines unexcelled in super-performance.

You'll find in the "BOSS" — Best Of Satisfactory Service

The Cincinnati Butchers' Supply Company

Mfrs. "BOSS" Machines for Killing, Sausage Making, Rendering



Chicago Office:
824 Exchange Ave.,
Union Stock Yards,
Chicago 9, Ill.

General Offices:
Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio

Mail Address:
P. O. Box D,
Elmwood Place, Station
Cincinnati 16, Ohio

If you moved your laboratory
into a customer's home

WOULD your product meet your quality standards if you ran a laboratory test in a customer's home? Is your package delivering to your customer the same fine product you pack in your plant?

Packaging takes over your quality control from the minute your product leaves your production line. Only the finest package can thoroughly protect the quality of your product until it reaches your customer's hand.

Many leading manufacturers rely upon Anchorglass containers and carefully selected Anchor Cap to positively safeguard their fine quality every step of the way into the customer's home and until entirely consumed.

Such a package usually costs less in the long run because it eliminates complaints, returns, adjustments and loss of good will. May we show you what we mean?

"Meet Corliss Archer" every Thursday evening, entire Coast-to-Coast Network

PRODUCTS OF
ANCHOR HOCKING GLASS
CORPORATION
LANCASTER, OHIO



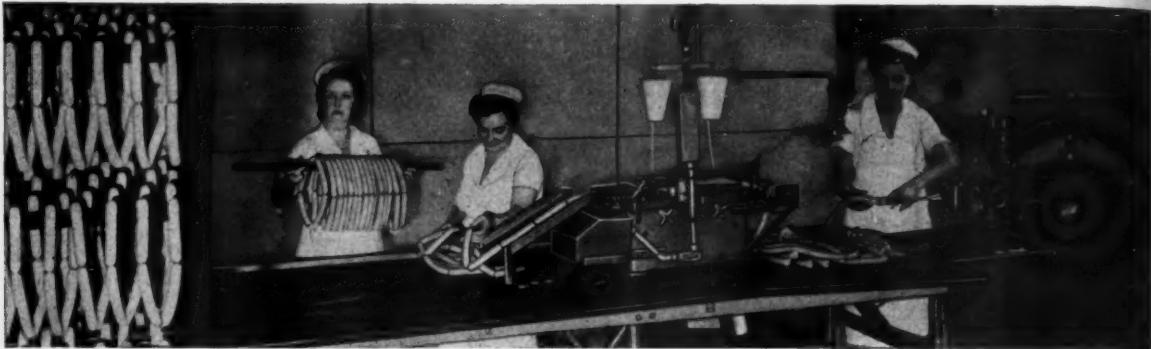
For tempting, delicious flavor

Boar's Head Super Seasonings



THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.

Automatic TY SAUSAGE LINKER



ONE-MACHINE OPERATION ON YOUR REGULAR TABLE



TWO-MACHINE OPERATION ON "U"-SHAPED TABLE

Weight

210 lbs. complete

Dimensions

Length	Width	Height
36"	20"	31"

Capacity

Any length wiener between 3½" and 13"

Any diameter wiener between 5/8" and 1 1/8"

Output of 114 wieners per minute in lengths between 3½" and 6¼"

Output of 57 wieners per minute in lengths between 6¼" and 13"

Features

Portable

Automatic Feeding

Uniformity of size

Use of unskilled operators

Installed on regular stuffing table

Needs only connection to light socket for operation

WRITE FOR COMPLETE DETAILS!

LINKER MACHINES, Inc.

39 DIVISION STREET

• NEWARK 2, NEW JERSEY



Will
post-war meat
merchandising
be geared to
self-service?

DuPont Cellophane

Shows what it Protects—at Low Cost



REG. U. S. PAT. OFF.

BETTER THINGS FOR BETTER LIVING
...THROUGH CHEMISTRY

Self-service selling has proved an important aid in reducing food distribution costs. Experience has shown that the majority of American housewives like to shop this way. Prominent retail authorities believe that one of the first steps in the post-war development of self-service merchandising will be its extension to the meat department.

Self-service will help to do away with traffic bottlenecks that frequently occur at the meat counter. The shopper will save time by making her selection from an open refrigerated display of transparently packaged meat cuts, each marked with weight and price. More sales will be made . . . faster.

Packaging will be important, and Du Pont Cellophane has already proved its value. It provides sanitary protection that keeps meat clean and appetizing. It shows what it protects . . . the shopper sees just what she is getting.

Today a large part of Du Pont Cellophane production is going to war uses, so only a limited supply is available for essential civilian uses. We hope, however, the day is not far off when there will be enough to permit our converters and ourselves to meet all your requirements.

E. I. du Pont de Nemours & Co. (Inc.), Cellophane Division, Wilmington 98, Delaware.



Armour's *Natural Casings*

The natural shapes of Armour's casings lend themselves to a more plump, more inviting appearance—one of the most potent selling factors for sausages. Careful selection for uniform size, careful grading for uniformity of strength and texture, and careful inspection for quality help you achieve

sausages with that plump, well-filled appearance...and without costly waste and breakage.

Your nearest Armour Branch or Plant will give you the utmost assistance in providing you with these fine, natural casings within the limits of the available supply.

ARMOUR and Company

Industry Voices Reaction to New Plan for Relief

PACKER reaction to the new ten-point program announced this week has been somewhat limited up to this time. On Friday, however, R. G. Haynie of Wilson & Co., appearing before the Senate Committee headed by Senator Thomas, testified that his company's actual subsidy returns under the new program in 1945 would be \$150,000 less than last year.

Wilbur La Roe, jr., general counsel for the National Independent Meat Packers Association, said that the ten-point plan will reduce the losses of some packers but will leave others worse off than before.

M. L. Langford and M. S. Christianson of the meat division of Safeway Stores, Inc., said that their overall losses would be increased by the new program.

James D. Cooney, vice president, Wilson & Co., earlier in the week told Senate investigators that if retail meat prices are raised the Little Steel formula will be shattered. From "a practical and political standpoint," Mr. Cooney said, the only way to deal with the wholesale-retail price squeeze is through increased subsidy.

After a thorough study of the new program the American Meat Institute vigorously criticized several of the features.

Statement by Institute

The Institute said that its study indicates that the subsidy provisions of this program definitely leave the cattle producer and beef processor in worse shape than they were under the present program, and, under certain conditions, it takes away more than it gives. Under the new program, the legitimate operator still loses a substantial amount at the OPA maximum and breaks about even at the minimum, whereas, formerly, a fair profit was possible at the minimum level.

The AMI described the subsidy provisions of the program as a detriment, rather than a help, to legitimate meat packers, and as a further encouragement to black market operators. It pointed out that under existing demand conditions, cattle will sell at the minimum only when they are in such numbers that the facilities and manpower of the industry are taxed to their utmost; and the new program certainly does not encourage the legitimate operators to work nights, Sundays, and holidays and make large overtime payments—which

(Continued on page 47.)

Meat Industry Brought Under New Controls in OPA and OES Program

AREGULATION and loss-weary meat industry this week was given a new dose of the same in a ten-point program which Economic Stabilization Director William H. Davis said was aimed at the "solution of current problems of meat prices and distribution."

Various phases of the new program, and particularly the subsidy provisions, have been attacked vigorously by the American Meat Institute.

The new program, treated as a whole, is outlined below; specific phases, such as changes in the cattle subsidy rates, are given in as full detail as possible on this and other pages. References in the outline of the program will guide the reader to the discussion of the points in which he is most interested.

Principal features of the program, which was developed on the basis of recommendations of OPA, are:

BEEF

1: Encouragement of cattle feeding is to be achieved under the plan, says the Office of Economic Stabilization, by cancellation of the 50c reduction in the overriding ceiling, price ranges and subsidies on Choice cattle, which would have taken effect July 2.

2: OPA has increased maximum prices for Choice, Good and Commercial carcass beef sold to the government by 25c per cwt. Maximum prices

WFA Cuts Subsidy-Eligible Intrastate Cattle Kill

The War Food Administration, at the request of the Office of Price Administration, has amended WFO 126.1 under which subsidy payments to non-federally inspected slaughterers are restricted.

The amendment reduces the percentages on cattle and calves processed by slaughterers operating in non-federally inspected plants on which a subsidy will be paid, from the previous 100 per cent to 75 per cent of the live weight slaughtered in the corresponding period last year. Amendment 2 is effective April 29, 1945.

The amendment also applies, for the first time, subsidy limitations on sheep and lambs processed in non-federally inspected plants. For the current period the percentage has been set at 100 per cent of the live weight of sheep and lambs slaughtered in the corresponding period last year. The subsidy limitation on hogs remains at 50 per cent.

for Army frozen boneless beef have been increased 35c per cwt. and a like amount is being added to ceiling prices for fabricated beef cuts (WSA specifications) of Good, Choice and Commercial grades from carcasses, hinds and sides set aside for government purchase. (See Amendment 53 to RMPR 169 on page 18.)

3: Adjustments are being made in subsidy payments on cattle (see the story on OES Directive 41 on page 34). Payments on Choice, Good and Commercial grades will be increased by 25c per live cwt. over present rates when cattle are selling at the top of the stabilization range. Payments on all grades will be reduced 2c for each 3c decline in cattle prices below the top of the range. The new plan eliminates the method of providing additional subsidy for processing slaughterers which became effective April 1, but increases the current additional payment of 50c (at the maximum of the range) to 75c. When cattle prices are at the floor, cattle slaughter payments actually will be 50c per live cwt. less than at the present rate. Non-processing slaughterers will continue to receive their 80c per cwt. special subsidy, as well as the regular new sliding scale payments. Comparisons of old and new subsidy rates at the maximums and minimums of the stabilization range, for both processing and non-processing slaughterers, are shown below.

For processing slaughterers:

	TOP OF RANGE		BOTTOM OF RANGE	
	Old Program	New Program	Old Program	New Program
Choice	\$2.50	2.75	\$2.00	1.75
Good	2.45	2.70	1.95	1.70
Commercial	1.40	1.65	.90	.65
Utility	1.00	1.00	.50	nothing
Can. & Cut	1.00	1.00	.50	nothing

For non-processing slaughterers:

	TOP OF RANGE	
	Old Program	New Program
Choice	\$2.00 + .80	\$2.25 + .80
Good	1.95 + .80	2.20 + .80
Commercial	.90 + .80	1.15 + .80
Utility	.50 + .80	.50 + .80
Can. & Cut	.50 + .80	.50 + .80

	BOTTOM OF RANGE	
	Old Program	New Program
Choice	\$2.00 + .80	\$1.00 + .80
Good	1.95 + .80	.95 + .80
Commercial	.90 + .80	.15 + .80
Utility	.50 + .80	.00 + .80
Can. & Cut	.50 + .80	.00 + .80

PORK

1: The government's intention to increase price ceilings on pork and/or adjust subsidies, if the current OPA study of costs and prices reveals a need for such action, has been reaffirmed. Any increases which prove necessary will be made effective, by means

of subsidy payments, retroactively to April 1, 1945. In making its determination as to the necessity for adjustments on pork, the adjustments on beef will be taken into consideration. If the final determination is not made by May 10, there will be an interim subsidy payment of 40c per cwt., subject to later adjustment upward or downward in accordance with the final decision.

GENERAL RELIEF

1: A special adjustment plan has been designed, says OES, to make certain that no individual slaughterer who operated profitably in peacetime will be compelled to discontinue operations during the present critical period. The adjustment will take the form of a special subsidy to be paid by the Defense Supplies Corporation on certification by the Office of Price Administration. (For details and conditions see story on OES Directive 41, page 34.) It does not guarantee a profit to meat packers. Any slaughterer whose plant operated profitably within the period 1938-41 and who believes that in the absence of further adjustment he will be unable to operate without loss for the balance of his current fiscal year, will be eligible for the special subsidy if he has been in compliance with applicable price and rationing regulations during the period for which he seeks relief. After May 1, any slaughterer may apply under this plan for relief for the period from that date until the end of the fiscal year. OES says the plan will assure him of such additional subsidy payments as are necessary to make his total revenue from consolidated operations equal to his total cost of operation for the balance of his fiscal year or any subsequent fiscal year. It is pointed out that with this assurance a slaughterer can operate legitimately at ceiling prices without danger of loss, and he will be in a favorable position to obtain bank loans necessary for month-to-month operations.

DISTRIBUTION ADJUSTMENT

1: Controls are established to limit slaughter by farmers and by non-federally inspected slaughterers of all types (see Control Order 1, this page). All livestock slaughter licenses and permits issued to Class 2 or Class 3 slaughterers under WFO 75 or WFO 75.1 are revoked. In general, farm slaughterers will not be permitted to sell more dressed meat in any quarter of 1945 than in the corresponding quarter of 1944. They will be required to register for the sale of dressed meats, report their sales and collect and account for red points. A farm slaughterer is defined as a resident operator of a farm who in 1944 sold not more than 6,000 lbs. of meat produced from slaughter of his own livestock.

All non-federally inspected slaughterers will be registered with the district offices of OPA and will be assigned quotas on amounts of livestock which can be slaughtered in 1944. Class 2 slaughterers, comprising essentially all

(Continued on page 33.)

Provisions of Control Order 1 Are Analyzed

CONTROL Order 1, issued this week by the Office of Price Administration and effective April 30, is the mechanism by which OPA hopes to increase the slaughter of livestock in federally inspected plants by reducing the volume handled in non-federally inspected establishments. The order cannot be reproduced in full in this issue of THE NATIONAL PROVISIONER, but provisions pertaining to concerns in the meat industry (Class 2 slaughterers) are summarized and some

RAISE MAXIMUMS ON BEEF FOR GOVERNMENT

By Amendment 53 to RMPR 169, which became effective on April 23 as a part of the OPA program to solve meat price and distribution problems (see page 17), the price agency approved an increase of 25c per cwt. in ceiling prices for Good, Choice and Commercial beef carcasses, sides and hinds sold to war procurement agencies, or set-aside beef of similar grade sold to authorized purchasers where the transactions are covered by separate invoices and where the purchaser has satisfied requirements of WFO 75.2.

New maximum f.o.b. boning plant prices for frozen boneless beef (Army specifications) in each of the following price zones are:

Price Zone	Grade			
	Choice or AA	Good or A	Commercial or B	Utility or C
1	\$31.05	\$29.70	\$26.95	\$23.75
2	\$30.05	\$28.70	\$25.95	\$22.75
3	\$28.65	\$27.30	\$24.50	\$21.35
4	\$28.65	\$27.30	\$24.50	\$21.35
5	\$29.65	\$28.35	\$25.55	\$22.55
6	\$29.70	\$28.35	\$25.55	\$22.55
7	\$30.65	\$28.70	\$25.90	\$22.70
8	\$30.40	\$29.05	\$26.25	\$23.05
9	\$30.75	\$29.35	\$26.60	\$23.45
10	\$31.05	\$29.70	\$26.95	\$23.75

New maximum f.o.b. boning plant prices for frozen boneless beef (hindquarters, Army specifications) in each of the following price zones are:

Price Zone	Grade		
	Choice or AA	Good or A	Commercial or B
1	\$35.70	\$32.90	\$28.95
2	\$34.65	\$31.85	\$27.90
3	\$33.20	\$30.40	\$26.45
4	\$33.20	\$30.40	\$26.45
5	\$33.95	\$31.15	\$27.20
6	\$34.30	\$31.50	\$27.55
7	\$34.65	\$31.85	\$27.80
8	\$35.00	\$32.20	\$28.25
9	\$35.35	\$32.35	\$28.60
10	\$35.70	\$32.90	\$28.95

The amendment also provides that where fabricated beef cuts (War Shipping Administration specifications) of Choice, Good and Commercial grades, are prepared from beef carcasses, sides and/or hindquarters which have been set aside for war procurement purposes under WFO 75.2, the seller may add 35c per cwt. to the prices listed in the table in Subparagraph (c) (6) in Section 1364.452, except that this addition shall not apply to sales of ground beef of any grade or to sales of any WSA fabricated Utility beef cuts.

sections are quoted exactly as they appear in the order.

Under Control Order 1, all slaughterers have been divided into three classes:

A Class 1 slaughterer is a slaughterer who operates a slaughtering establishment subject to federal inspection.

A Class 3 slaughterer is a resident operator of a farm who slaughtered cattle, calves, sheep, lambs or swine, or had them slaughtered for him, and from which he sold or transferred during 1944, or during a 12-month period from January 1, 1944 to March 31, 1945, not more than 6,000 lbs. of meat.

Class 2 slaughterers include all other slaughterers. In this group are non-federally inspected commercial slaughterers and retail slaughterers, as well as any persons other than Class 3 slaughterers who had livestock custom slaughtered for them in either a non-federally inspected establishment or a federally inspected establishment.

The order does not place any limitations upon the operations of Class 1 slaughterers since such slaughterers are subject to the heavy set-aside orders for government procurement purposes.

Class 3 slaughterers have no limitations placed upon the amount of meat they slaughter for home consumption. They are limited, however, in the amount of meat which they can deliver into commercial channels. Class 3 killers will be permitted deliveries up to 100 per cent of the dressed weight of meat that was delivered during the four corresponding quarters of the calendar year 1944.

Class 2 slaughterers are required to register with the district office of the Office of Price Administration and establish quota bases which represent the live weight of livestock slaughtered by them or for them and on which they paid ration points to OPA or a custom killer during the corresponding months of the accounting periods of the base year 1944. They will be allowed to slaughter in 1945 specified percentages of their 1944 quota bases for cattle, calves, hogs, sheep and lambs. The quota percentages for the interim period April 30 to June 30, according to an OPA announcement on April 27, will be the same as the subsidy-eligible percentages set by WFA in Amendment 2 to WFO 126.1 (see page 17), namely 75 per cent for cattle and calves, 50 per cent for hogs and 100 per cent for sheep and lambs.

If Class 2 slaughterers obtain limited federal inspection they will be permitted to deliver any quantity of meat subject to such inspection to U. S. agencies without charge against their quotas.

Throughout the order the person who owns the livestock at the time of slaug-

(Continued on page 46.)

NIMPA Directors Build Strong Program to Get Relief Needed by Meat Industry

ALTHOUGH deplored the present situation of the meat packing industry, there was a feeling of confidence among the officers and directors of the National Independent Meat Packers Association, who held their annual meeting at the Morrison hotel in Chicago on April 19 and 20, that the industry has made a good case before Congress and the public in recent weeks and that relief should come soon.

There was a feeling that OPA and other government agencies may continue to offer only grudging and piecemeal help, but that Congress, as a result of representations made by the industry and evidence uncovered by committee investigations, may write into the extension of the Emergency Price Control Act an "industry bill of rights" which will insure reasonable returns for meat packers and processors and guarantee their continuance in business.

As far as the mechanism of price relief is concerned, it will probably call for the acceptance by the packer, distasteful though it may be, of larger so-called "subsidies" on livestock.

Meeting Not a Convention

NIMPA's board meeting was in no sense a convention and was attended only by board members and a few visitors from Chicago. Attendance from out-of-town was strictly limited to a number fewer than the maximum allowed by the government committee on wartime conventions. It had originally been planned to hold a regular convention in Chicago on April 19 and 20, with an exhibit of packinghouse supplies and equipment, but this was cancelled by the association when the government banned such gatherings.

The meeting of NIMPA's board of directors followed four actual and two "mail meetings" of the association's regional divisions. At each of these, NIMPA members chose two divisional directors and one divisional vice president. These serve on the national board of directors. New directors (those elected for three-year terms) succeed two directors from each division elected for one-year terms at the Chicago convention in 1944. Problems troubling members were discussed at these meetings and policy recommendations were drawn up for submission to the national board.

The southern division met at Atlanta on March 14 under the direction of vice-president Lorenz Neuhoff, jr. The eastern division met at Baltimore on April 6 with vice president J. A. Heinz presiding. The central division held its meeting on April 18 at Chicago under vice president George W. Cook.

The midwestern and western groups conducted their divisional elections by mail.



NEWLY ELECTED OFFICERS OF NIMPA

The five men who will head NIMPA during coming year include (l. to r.) C. B. Heinemann, sr., secretary and assistant treasurer; Fred M. Tobin, chairman of the board; R. A. McCarthy, treasurer; Earl L. Thompson, president, and J. E. O'Neill, first vice president.

As president of the association for 1945-46, the directors of NIMPA chose Earl L. Thompson, widely known president of the Reliable Packing Co., a non-federally inspected plant located in Chicago. Fred M. Tobin, president of the Tobin Packing Co. of Rochester, N. Y., who served as president of NIMPA in 1944-45, was elected chairman of the board of directors for the coming year.



ON HAND AT MEET

G. W. Cook (left), Emmart Packing Co., Louisville, Ky., with William C. Holmes, who was elected to the new NIMPA post of counsel on public relations.

J. E. O'Neill of the Mission Provision Co. of San Antonio, Tex., was elected first vice president of the association. The regional vice presidents for 1945-46 are: Central division, George W. Cook of the Emmart Packing Co., Louisville; eastern division, John A. Heinz, Heinz Riverside Abattoir, Baltimore; midwestern division, S. S. Sigman of the K & B Packing Co., Denver; southern division, T. J. Yarbrough, Reynolds Packing Co., Union City, Tenn.; southwestern division, R. C. Banfield, Banfield Bros. Packing Co., Tulsa, Okla., and western division, Adolph Miller, Union Packing Co., Los Angeles, Cal.

R. A. McCarthy of the Beach Packing Co., Huntington Beach, Cal., was reelected treasurer of NIMPA and C. B. Heinemann, sr., continues as secretary and assistant treasurer. Wilbur La Roe, jr., was reelected general counsel of the association and W. C. Holmes of Washington, D. C., was selected to fill the new post of counsel on public relations for the new year.

Directors of NIMPA

Directors of the National Independent Meat Packers Association are as follows:

CENTRAL DIVISION: Terms expire in 1946, Carl Valentine, Valentine Co., Inc., Terre Haute, Ind., and Charles Schaaf, Schaaf Sausage Co., Milwaukee; terms expire in 1947, H. D. Peet, Peet Packing Co., Chesaning, Mich., and F. E. Wernke, Louisville Provision Co.,

Louisville, Ky.; terms expire in 1948, R. G. Thomas, Lima Packing Co., Lima, O., and Sam Siegel, Siegel-Weller Packing Co., Chicago.

EASTERN DIVISION: Terms expire in 1946, W. L. Medford, Chester Packing & Provision Co., Chester, Pa., B. C. Dickenson, Louis Burk, Inc., Philadelphia; terms expire in 1947, A. S. Davis, E. Greenebaum Co., New York City, and G. A. Hess, Oswald & Hess Co., Inc., Pittsburgh; terms expire in 1948, W. C. Codling, Albany Packing division of Tobin Packing Co., Albany, N. Y., and J. H. Heil, Henry Heil, Baltimore.

MIDWESTERN DIVISION: Terms expire in 1946, A. B. Maurer, Maurer-Neuer Corp., Kansas City, Kans., and J. E. Menzies, Tobin Packing Co., Estherville, Ia.; terms expire in 1947, G. L. Heil, Jr., Heil Packing Co., St. Louis, Mo., and M. H. Brown, Great Falls Meat Co., Great Falls, Mont.; terms expire in 1948, John Wollmershauser, Jr., Wollmershauser Sons Provision Co., St. Louis, Mo., and C. C. Neuer, Maurer-Neuer Corp., Arkansas City, Kans.

SOUTHERN DIVISION: Terms expire in 1946, H. J. Meddin, Meddin Bros., Charleston, S. C., and Max Goldberg, Alabama Packing Co., Birmingham, Ala.; terms expire in 1947, W. Louis Valentine, Valentine Packing Co., Greenville, S.C., and F. Dykhuizen, Dixie Packing Co., Arabi, La.; terms expire in 1948, Roger Wood, Wood-Robbins Co., Savannah, Ga., and G. W. Hobbs, Lykes Bros., Inc., Tampa, Florida.

SOUTHWESTERN DIVISION: Terms expire in 1946, R. B. Minton, Blue Bonnet Packing Co., Fort Worth, Tex., and H. M. Faulkner, Pinkney Packing Co., Amarillo, Tex.; terms expire in 1947, E. P. Shaw, Western Cattle & Dressed Beef Co., Houston, Texas, and L. L. Lauck, Little Rock Packing Co., Little Rock, Ark.; terms expire in 1948, H. Neuhoff, Jr., Neuhoff Bros. Packers, Inc., Dallas, Tex., and Sam Turvey, Turvey Packing Co., Blackwell, Okla.

WESTERN DIVISION: Terms expire in 1946, Erwin Sklar, Norman Meat Co., Los Angeles, Cal., and L. C. Taylor, Golden West Meat Co., Emeryville, Cal.; terms expire in 1947, H. L. Chaffee, Sterling Meat Corp., Los Angeles, and O. B. Joseph, James Henry Packing Co., Seattle; terms expire in 1948, Anton Rieder, Coast Packing Co., Los Angeles, and D. E. Nebergall, Nebergall Meat Co., Albany, Ore.

Group's Activities Expanded

At the meeting the NIMPA board authorized the appointment of W. C. Holmes to aid in the legal and public relations work of the Washington office. Mr. Holmes was formerly a New Orleans attorney but has been in Washington for some time. He has had considerable experience in state and national legal affairs. A new committee on public relations is headed by first vice president J. E. O'Neill.

At the suggestion of R. A. McCarthy



NIMPA DIRECTORS "REFUEL" BETWEEN BUSY SESSIONS



and Adolph Miller, the board voted to authorize the appointment of a western representative who will have headquarters in a Pacific Coast city. The new office will probably be established around mid-summer.

The board voted to recommend and support a proposed amendment to the McKellar amendment to the Emergency Price Control Act which has been presented to the Senate committee on agriculture and forestry by counsel La Roe. This amendment reads:

"Provided further, that in the fixing of maximum prices on products resulting from the processing of agricultural commodities, including livestock, a generally fair and equitable margin shall be allowed for such processing; and as to livestock, such margin shall apply to the processing of each type (species) of livestock, such as cattle, calves, hogs and sheep."

While this amendment would require a price margin on each class of livestock across the industry as a whole, it would not require a margin for each processor.

Mr. La Roe gave an outline of recent hearings before the Senate committee and before the special committee of the House which is investigating the food situation. He said that never in his

experience in Washington had he heard a government agency so severely censured as OPA was criticized by the Senate committee headed by Senator Elmer Thomas. He said that OPA was not defended even by administration members on the committee. Criticism of Thomas I. Emerson, in charge of enforcement for OPA, was particularly bitter when Emerson attempted to be little the black market.

Mr. La Roe said that at the suggestion of Senator Thomas, he conferred with OPA officials and that they had promised the following: 1) To keep the industry in a profit position and to re-examine the situation frequently to avoid sustained periods of loss; 2) to give non-processing beef slaughterers a fair profit margin as required by the court decision in the Heinz case; 3) to continue the 80c subsidy for such slaughterers pending submission to the Emergency Court of Appeals of figures showing actual prices paid for cattle in lieu of the Chicago market prices heretofore employed in that case; 4) to grant an additional subsidy on pork, the amount to depend on OPA's analysis of the net income of 40 companies; 5) if this amount is not ascertained by May 10 a subsidy of 40c will be granted as an interim proposition; 6) whatever

figure is announced May 10 will be retroactive to April 1.

Mr. LaRoe warned that OPA is threatening to use for price purposes the net income before taxes for the four years 1936-39. He declared this was a subnormal period and its use would be unfair. For 28 NIMPA members reporting to Mr. LaRoe, the years 1939-40-41 averaged almost exactly 100 per cent better than 1936-39, but apparently OPA wishes to use the lower base period.

"The niggardly and unfriendly price policy of OPA is diametrically opposed," said Mr. LaRoe, "to the liberal policy of Congress as expressed not only in the hearings but in the statute itself."

"A factor which strongly contributed to the black market," said Mr. LaRoe, "was the issuance of 26,000 No. 2 slaughtering permits by WFA, which were so carelessly and promiscuously issued that hundreds of the plants have been closed by state authorities for health reasons."

OPA is planning to review these permits and to weed out the violators.

"The black market is running wild," said Mr. LaRoe. "I can cite instances where important calf slaughterers have completely stopped the slaughter of calves, so completely is the veal business dominated by the black market. In Cleveland, where the OPA veal price is 21c, two factions of the black market are fighting each other; one of them, which maintains a black market price of 30c, complaining about an 'illegitimate' black market which charges 32c.

"A fine meat industry is being partly ruined and partly converted into a racket by unfair government regulations and by a notable lack of statesmanship in high places."

Losses on Beef Operations

Cletus Elsen of E. Kahn's Sons Co. of Cincinnati, speaking for NIMPA's beef committee, reported on an accounting study of the results of beef operations when cattle are bought at the floor level. The study shows the following loss or profit:

Grade	Carloads	L.C.L.
AA	-01	+13
A	-05	+09
Commercial	+05	+19
Utility	+10	+24
Canners and Cutters	+30	+44

In its special report the beef committee declared that the present price policy of OPA—establishing prices based on the assumption that the industry will lose money at the cattle ceiling and be able to operate profitably (according to OPA calculations) at the floor—must end. The committee said that both processing and non-processing elements of the beef industry must be

assured of a profit when cattle prices are at the ceiling.

The committee declared that OPA's argument that the industry always had periods in which it lost money is not generally true of the majority of beef slaughterers, and that this theory should not apply to the industry during price control.

\$1.50 More Subsidy Asked

Based on the credit for by-products used by the accounting committee in the Heinz case (many firms cannot realize this credit) and the 90c per cwt. alive expense, as suggested by the Emergency Court of Appeals, the committee recommended that the industry be granted at least \$1.50 per cwt. additional subsidy on all grades when cattle are at the ceiling for all slaughterers. Under this proposal the present sliding scale subsidy would be eliminated; the differential for non-processors would be continued at the level decided by OPA or the Emergency Court.

The committee recommended that inasmuch as \$1.50 would be the base subsidy required, a new sliding scale be put in effect which would reduce the subsidy 2c for every 3c reduction in the cost of cattle.

The committee noted that establishment of subsidies assuring a profit at the ceiling may result in the continuance of ceiling prices for cattle, but pointed out that it will encourage the feeding of cattle and should stabilize prices by grades. It would end the present policy under which heavy losses are incurred on the top grades and an attempt made to offset these losses by buying the bottom grades under the floors.

NIMPA's special hog and pork committee, headed by W. C. Codling, reported to the board that "the pork packers need relief from their losing position in the form of either increased realization for their product or a government subsidy to reimburse them for their loss." The committee did not go on

(Continued on page 31.)

Thompson Says: Work to Ease Squeeze but Don't Expect Supply Miracles

The burden connected with the presidency of NIMPA for the 1945-46 year may well be the heaviest since the organization was founded and it is doubtful whether anyone envies Earl Thompson, also president of the Reliable Packing Co. of Chicago, the job that lies ahead of him.

The maze of government regulations, in connection with which the organization will seek necessary relief for its membership, is greater than at any time since the outbreak of the war. Literally speaking, almost before his new title had been properly affixed, President Thompson was hard at work, and this week he was on his way to Washington to confer with government agency representatives.

"I am not taking a defeatist attitude," said he this week, "but I do not want anyone to think we can work all sorts of wonders this year. For one thing, we do not have the power or ability to increase supplies of raw product and we must wait until more hogs are grown and more cattle fed before we can expect any measurable increase in livestock slaughter. In the meantime, however, we will do everything in our power to ease the present squeeze on packers. Our hope is that this can be accomplished by showing the various government agencies just how necessary it is that we have relief and get it soon."



CENTRAL DIVISION BOARD OF STRATEGY

Named directors of NIMPA central division were (l. to r., front row): Earl L. Thompson; Wilbur La Roe, jr., NIMPA general counsel; G. W. Cook, and Carl Valentine. Standing: Sam Siegel, Harley D. Peet and R. G. Thomas.

PACKERS GIVE INFORMAL VIEWS ON INDUSTRY TOPICS AT NIMPA MEETING

Intrastate Packers Get Worst Deal, Says Thomas

The plight of the intrastate packer was the main concern of R. G. Thomas, vice president of the Lima Packing Co.,



Lima, Ohio, who was on hand for the NIMPA meeting. The restrictions and controls that work against this group are probably the most rigid affecting any segment of the industry and seriously threaten their future operations, he stated.

R. G. THOMAS

The Lima Packing Co. slaughters for civilian use only, but its operators feel they are contributing to the war effort by feeding war workers in the area. However, with new restrictions issued almost monthly, it has been necessary to curtail operations rather sharply, Thomas said. A larger volume of business must be handled with a fair margin of profit assured if these plants are to operate.

Discussing the black market, Thomas said that some interesting figures were recently compiled that showed about 25 per cent of the meat production was on an illegal basis. "There are any number of these 'tree butchers' working through the country and they have drained a big share of meat animals away from the legitimate slaughterers. Then there is the other type that kills one or two steers a year for some personal friend. If these latter people only realized how seriously they affect the supply situation I don't think they would do it, because they don't mean to do wrong, but are just trying to be good fellows," Thomas said.

It was his opinion that the OPA is too sorely undermanned to cope with the real black market operators. If an adequate force were maintained it might reduce these operations considerably, he said.

K & B to Consolidate Operations at Denver

In order to consolidate its operations, the K & B Packing Co., Denver, Colo., is formulating an expansion program of sizable proportions, Sam S. Sigman,



WORD FROM THE WEST

R. Ashley Crandall (left), associate editor, *The National Provisioner*, getting the facts from Sam S. Sigman, K & B Packing Co., Denver, Colo.

vice president, disclosed while in Chicago to attend the NIMPA meeting. At present the company operates a processing plant in downtown Denver and conducts its slaughtering operations in the city's stock yards. The new unit will be erected adjacent to the slaughtering plant, according to the company's tentative plans.

The labor situation continues critical in Denver, Sigman said, and the company is forced to operate with only about 80 per cent of its normal complement of workers despite increased wartime demands on its production.

"When a skilled employee leaves now, it is virtually impossible to replace him," Sigman declared. "We are experiencing particular difficulty in keeping our sausage department force up to requirements, many of our women employees being attracted to war plant jobs where, although wages are often no higher than ours, they seem to feel that the type of work is more desirable. Skilled butchers are also at a premium. Despite these handicaps which, we realize, are not confined to our plant alone, we are still turning out the goods and keeping our eyes hopefully on the future."

One possible development which the firm will watch with interest relates to pre-packaged frozen meats, Sigman indicated. The time when packers will be active in this field on a large scale is still far off, he believes, particularly in urban areas where good grades of fresh meat are normally available the year around.

Sooner Packer Undaunted by Floods; Takes Airplane

Spring floods which tied up train service in parts of Oklahoma and menaced at least one of his meat packing plants fail to prevent R. C. Banfield, president, Banfield Bros. Packing Co., Tulsa, from attending the NIMPA directors' meeting. Mrs. Banfield, who pilots her own airplane, flew him through rough weather to Kansas City, where he entrained for Chicago.



R. C. BANFIELD

Banfield, who operates several meat plants in Oklahoma, Kansas and Arkansas, said that he was meeting the tight manpower situation by curtailing such operations as boiling hams and slicing bacon. Temporary cessation of such activities is quite general among packers in his region, he reported. At the same time, delivery difficulties have been eased somewhat by confining deliveries to the more immediate areas served by each Banfield plant.

The organization has been quite successful in promoting the sale of its Sweetheart brand lard and other products by means of radio programs. Looking at the meat industry situation from the standpoint of his own experience, Banfield does not believe that the outlook is entirely unfavorable. The industry is certainly not without its problems, he concedes, but his Oklahoma optimism couldn't help breaking through occasionally during his comments on meat trade developments.

Ready Foods Official Greets Trade Friends

Though the NIMPA directors' meeting was restricted as far as attendance was concerned, Chicago area industry members played host to visitors whenever possible. Among those renewing old acquaintances was Joe Hurley, purchasing agent, Ready Foods Corp., Chicago.

"We are concerned to no end about how this group can help the industry as a whole," Hurley said, "and we feel that any good it accomplishes is done for the entire industry. There is no doubt

that there must be some relief and we are anxiously awaiting its suggestions for the betterment of all concerned."

Hurley said that his organization is fortunate in that contracts were made for delivery of product during the lush season last year and that this product, which is now being delivered, is enabling the company to maintain fair production. "My employer foresaw these lean times to some extent and his forward buying is now paying big dividends," Hurley stated.

Looking to the future, Hurley sees better conditions with a larger output of meat animals. He believes that once again farmers will take to heart the call for larger production, especially of hogs, and that slaughtering this fall may be somewhat heavier than for the winter season just closed. One bottleneck that may remain for many houses is the scarcity of labor, especially the skilled variety so necessary for economical production.

Doubts Frozen Meats Acceptable to Texans

There may be sections of the country where pre-packaged frozen meat will eventually win wide consumer acceptance but it is doubtful that Texans will ever fall in with such a trend, according to J. E. O'Neill, president, Mission Provision Co., San Antonio, Tex. O'Neill, who appears to have made a rather serious study of the frozen meat picture, is not writing off the frozen commodity as



J. E. O'NEILL

commercially impractical, however.

He believes that after the war there will develop a limited market for the better grade frozen cuts, particularly in urban areas. For this reason, he has already laid tentative plans for supplying high grade cuts of beef, such as sirloin strips, boneless beef ribs, rounds and rumps for roasts. These cuts will be packaged at the plant during the "harvest season"—the period when fed cattle are marketed down South—and stored in large boxes. They will be held at suitably low temperatures and moved out into retail distribution channels as the demand warrants.

"Frozen meat will never replace fresh meat," O'Neill asserted, expressing the belief that freezing impairs the quality of meat, particularly the lower grades of beef, "the tissue of which is not heavy enough to withstand freezing." He also pointed out that Texans seem to prefer range beef, another drawback to the growth of frozen meat sales in the state, since this is the type of meat that,



GETTING THE LOWDOWN

Robert V. Skau (left), market editor, The National Provisioner, interviews Joseph Hurley, Ready Foods Corp., Chicago.

according to O'Neill, is not well adapted to freezing.

O'Neill, who is a member of the eighth regional War Labor Board, was active during the NIMPA meeting as he sought support of his plan to "make the maximum federal tax not over 25 per cent."

Medford Outlines Plans for Plant Improvements

Heavy wartime production demands have caused the Chester Packing & Provision Co., Chester, Pa., figuratively to bend under the strain at times but there has never been any doubt that it will continue performing its duties adequately for the duration, according to W. L. Medford, president. Both the plant and its equipment are in such relatively good condition that all that will be needed when hostilities cease is a general "sprucing up," Medford said.

Certain departments have been subjected to more intensive pressure than others and these will be the first to be considered when new equipment is again more available. One of the initial improvements will be the installation of new hog killing equipment, Medford indicated in outlining briefly the rehabilitation plan which he has in mind.

Asked his opinion of the annual wage plan, which the late President Roosevelt urged industry to investigate, Medford disclosed that he had experimented with it on an "informal basis," and feels that it has definite possibilities in the meat industry. The Pennsylvania

packer stated that he had not attempted to include all employees in the plan, but had limited its application to the most reliable and skilled workers, who were guaranteed a weekly pay check based on 40 hours of labor, irrespective of how long each employee worked during the week. Workers were protected by the stipulation that their total hours of actual labor for the year would average no more than 40 per week. The plan was abandoned when the wage-hour law became effective, Medford said.

Non-Processing Group Favors Subsidy Change

Present in Chicago at the time of the recent NIMPA meeting was I. Vise, legal counsel for some dozen non-processing meat plants. Vise explained that these firms have banded together under the name of the Small Packers of Chicago, although several members are from Milwaukee and one from Kansas.

He said that this group slaughters about 25 per cent of all cattle marketed in the Chicago area, the weekly output averaging around 9,000,000 lbs. It has been estimated that 75 per cent of this amount goes into civilian markets, he stated.

He summarized the group's basic aim as seeking "an opportunity to buy cattle at ceiling prices and still show a profit." To achieve this objective, an increase in the present subsidy differential is sought "to compensate for the fact that our group does no processing."

Non-processors are now forced to operate at ruinous losses because of existing cattle price ceilings, Vise maintained. Unless relief is forthcoming immediately, this important section of the meat industry will be unable to continue in business, according to Vise, who said that he believes these views "reflect the attitude of the entire industry."



W. L. MEDFORD

Frozen Meats Mean Fewer Trips to Store—McCarthy

The postwar period will bring definite increases in boning and freezing of meats, to be packaged and sold to housewives for holding in home freezer units, in the opinion of R. A. McCarthy, president, Beach Packing Co., Huntington Beach, Calif. He points out that meat can be kept more safely in frozen form and that housewives can reduce market trips through larger and less frequent purchases of frozen products.

Although a certain amount of educa-



I. VISE

make sure the consumer remembers your brand!



use Milprint Revelation bacon wraps

You'll want tomorrow's shopper to remember your brand name . . . so display your bacon NOW in a package with the attention and display values it needs to fix your brand in the consumer's mind . . . REVELATION provides a package with full, top visibility and eye appeal . . . a wrap that BUILDS brand identity . . . Economical . . . easy to use . . . REVELATION bacon wraps are readily available for prompt, quick deliveries.

Write MILPRINT today for details.



Sparkling Mil-O-Bands.
Identify your sausage
with these beautiful
heat-sealing sausage
bands.

MILPRINT Inc.

PACKAGING CONVERTERS • PRINTERS • LITHOGRAPHERS

PLANTS: MILWAUKEE • PHILADELPHIA • LOS ANGELES • TUCSON

SALES OFFICES AT: NEW YORK • CHICAGO • ST. LOUIS
PHILADELPHIA • PITTSBURGH
LOS ANGELES • BIRMINGHAM
CLEVELAND • SAN FRANCISCO
INDIANAPOLIS • MINNEAPOLIS
BOSTON • DALLAS • ATLANTA
GRAND RAPIDS • KANSAS CITY

tional work will have to be done to acquaint purchasers with the appearance of frozen cuts, which may not always be quite so attractive to the eye as fresh cuts, McCarthy believes that the merchandising advantages of packaged and branded product should outweigh such obstacles.

Sale of these items through retail outlets will require new types of holding and display cases, with emphasis on self-service units which will display the product properly and still maintain low temperatures. Boning and preparing the meats in the packer's plant, McCarthy declared, should reduce costs and raise yields, while the elimination of bone from packaged meats would cut down on the amount of storage space needed in the retail store.

At present, according to the California packer, the average retail butcher can cut and sell about \$300 worth of meat per week. The same man, or even one not a skilled butcher, could easily sell several times as much frozen or packaged product. Readjustments will probably be required in dealing with skilled butchers in retail shops, but it is hoped that satisfactory union relations can be maintained.

Meat Scarcity Banishes Plant Delivery Problems

The Wood-Robbins Co., Savannah, Ga., has absolutely no delivery problems. All product produced, of which

sausage is the main item, is placed on sale at the plant, eagerly sought and purchased on a cash and carry basis. There is never any surplus, with the entire production cleaned up each week.

Sounds like an ideal setup, doesn't it? But it isn't. There is no delivery service because produc-

tion is far less than demand and retailers are more than willing to make their own pickups. Production is down due to restrictions and labor shortage.

"The peak of livestock production in our section came last year and since that time there has been a rather marked selling of breeding stock," said Roger Wood, partner of Wood-Robbins, at the NIMPA meeting last week. "Many of the smaller farmers, who, collectively, contribute considerably to our livestock needs, have turned to war work. They sold off most of their breeding stock and its not unusual for farmers to commute 60 or 70 miles a day to get to war plants."

When the rush of war work is over he feels many war workers will again raise livestock, increasing meat production.



ROGER WOOD



"IN MY OPINION . . ."

Lester I. Norton (left), vice president, The National Provisioner, getting views of R. A. McCarthy, Beach Packing Co., Huntington Beach, Calif.

Texas Plant Applying for Limited Inspection

Anticipating fairly liberal marketings of cattle this summer and fall, the Western Cattle and Dressed Beef Co., Houston, Tex., is applying for limited federal inspection. E. P. Shaw of that company reported while in Chicago for the meeting.

"The growing season got off to a very early start this year with grass from 30 to 45 days earlier than usual," reported Shaw. "It's hard to tell whether more cattle will run to grass, but it probably will mean a better grade of beef later in the year. Our plant was under federal inspection some years ago and we feel that it will be to our advantage to take on limited inspection so that we can share in marketings of grass cattle later on. As we now operate we can kill only 51 cattle, but with a little straightening up in the plant we can operate on a much larger scale."

This packing company also feeds a number of cattle each year for the plant. Feeder cattle are bought and placed on grass and if it is considered wise, some of the stock is fed cake to bring up the grade of beef. This operation will be much more feasible when the plant has inspection for slaughtering operations will be stepped up somewhat.

Viewing the future, Shaw sees great possibilities for pre-packaged frozen meats. However, he warned that a packer planning to operate in that market must consider his location and the scope of his delivery service. Some areas of the country will be easily edu-

cated to buying a pre-packaged meat, while movement of that product in other sections may be a total failure. If properly presented to middle class consumers, Shaw feels that the product will be readily accepted.

Returned Vets Will Want Fresh Meat, Emge Belief

Although his plant is canning a considerable volume of product for military and lend-lease use, Oscar Emge, general manager, Emge & Sons, Fort Branch, Ind., says that the company is not planning to turn out a line of canned meat products for the civilian trade after the war. Emge believes that canned meats are due for at least a temporary slump in favor after the war, largely because returned servicemen will insist on fresh meats as a change from canned rations.

Asked whether he thought "small orders," regarded as a nuisance by many packers before the war, might be kept from coming back in the postwar period, he said that such orders had not been considered a serious problem by his company. Emge & Sons, he explained, believes that small, frequent orders are better business in the long run than "oversize" orders which result in spoilage in the retail market and eventual returns.

The packer reported that his company has had no trouble getting priorities for truck tires, but that there were numerous delays in obtaining the tires themselves, the larger sizes being particularly difficult to secure. Experience with part-synthetic tires, he said, indicates that they are not equal to the natural rubber product in service.

According to the Fort Branch packer, the manpower situation at present is still difficult, especially since farm workers who took temporary meat plant jobs during the winter are now returning to the farms.



OSCAR EMGE



E. P. SHAW

Peet Annual Wage Plan Is Hopeful Experiment

The annual wage plan inaugurated this month at the G. M. Peet Packing Co., Chesaning, Mich., may be called upon to weather some rough sailing at the very outset, according to Harley D. Peet, president, who also heads the Peet Packing Co., Bay City, Mich. Keeping employees busy an average of 44 hours a week, as guaranteed by the plan, requires an ample supply of livestock,

OFFICES AT • ST. LOUIS
AND • PITTSBURGH
• CINCINNATI
• BIRMINGHAM
• SAN FRANCISCO
• DALLAS • ATLANTA
• KANSAS CITY



TALKING IT OVER

Harley D. Peet (left), president, and R. D. Stearns, general manager, G. M. Peet Packing Co., Chesaning, Mich., in discussion between sessions.

particularly hogs, which are becoming increasingly difficult to obtain, Peet said. This condition may be further aggravated if the OPA proposal to allocate livestock according to past needs is adopted, the Michigan packer believes.

An additional labor problem looms in a union proposal that workers be compensated for wash-up time, the cost of work garments, tool maintenance, etc. It is estimated that these demands represent a wage increase of 11c per hour.

This matter is to be arbitrated in the very near future, and Peet is hopeful that it can be ironed out to the satisfaction of all concerned. Under no circumstances will the annual wage plan be abandoned until it has undergone a thorough trial, Peet said. According to terms of this agreement, the company may abrogate the contract if government regulations preclude its continuance on a practical basis.

The Peet units, which manufacture a large volume of sausage items, are not finding the beef situation ideal, added R. D. Stearns, general manager, who also attended the NIMPA meetings. A change in OPA regulations is needed to make available more beef suitable for sausage, he said, since the better grades of beef which the concern is now forced to buy are too costly for such use.

ARMY BONELESS BEEF

Ground beef for Army use must have a fat content of *not more than* 30 per cent, instead of at least 30 per cent, as stated in an article entitled "Mass Production of Beef for U. S. Army" (THE NATIONAL PROVISIONER, April 16, page 22). There is no guarantee that the boxes containing the boned beef will float for any specified period, since they are not water-tight and the board from which they are made is not waterproofed.

Must Do a New Sales Job After War—Lauck

It's hardly a novelty these days to report that the manpower shortage is critical and getting no better, but when this statement comes from an Arkansas packer who is accustomed to unfavorable labor conditions even in normal times it carries added weight. The author of this statement is L. L. Lauck, secretary and sales manager, Little Rock Packing Co., Little Rock, Ark., who declares that war-

time conditions have intensified this chronic problem to a point where skilled workers, particularly experienced butchers, are almost unobtainable.

The firm's sales staff has also felt the impact of war, with only three veterans remaining of an original sales force of 13 men, Lauck disclosed. "We'll have to do a sales job all over again after the war," he commented, "particularly in view of the many

Two Butchers, One Helper, and 2 R & M ELECTRIC HOISTS Dress 4-5 Cattle per Hour



Xenia Abattoir uses Type S½ hoists, as shown above, in 1000-lb. capacity, and with a lifting speed of 30 f.p.m. There are types and sizes of R & M hoists for every service.

\$1200 INSTALLATION EARNS NICE PROFIT

Four to five cattle or twelve hogs per hour—that's what the Xenia Abattoir of Xenia, Ohio, averages with just two butchers, one helper, and two speedy R & M electric hoists. The whole installation, erected, cost only \$1200.

Don't let "yesterday's methods" or slow equipment steal your profits. You can save minutes that add into hours—into dollars... into more animals in less time with dependable R & M hoists. Ask for Bulletin AB900.



Above. Dressing floor of Xenia Abattoir. Hoists travel on overhead I-beam trolley.

Left. The plant and personnel of this thriving small packing establishment.



ROBBINS & MYERS • INC.

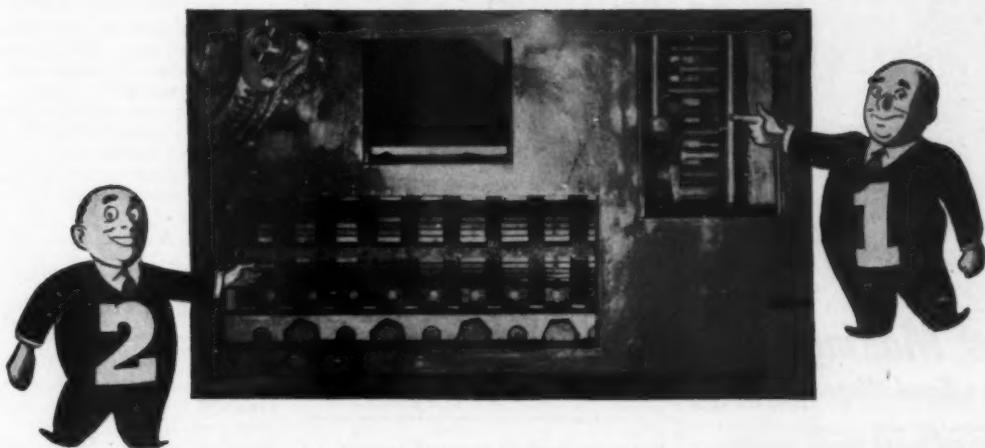
MOTORS • HOISTS • CRANES • MACHINE DRIVES • FANS • MOYNO PUMPS • FOUNDED 1871

HOIST & CRANE DIVISION • SPRINGFIELD, OHIO
In Canada: Robbins & Myers Co., of Canada, Ltd., Brantford, Ont.

Expeller Fundamentals

No. 1 DOUBLE PRESSING

in One Operation



YEARS AGO, it was considered necessary to run materials through an Expeller twice. With the new Twin-Motor Super Duo Expeller, all materials are double pressed in one operation. The first pressing in the No. 1 vertical pressing barrel (an exclusive Expeller feature) presses out approximately 50% of the fat.

Then, as a continuous operation, the No. 2 horizontal barrel presses out the balance. Double pressing in a single operation is fundamental in Twin-Motor Expellers. Before purchasing pressing equipment, make sure that it has double pressing in one operation.

THE V. D. ANDERSON COMPANY
1935 WEST 96th STREET • • • CLEVELAND 2, OHIO

Basco-TEX PLASTIC APRONS!

[4 COLORS]
[4 SIZES]



Built for Maximum Wear.
Strong Reinforced Eyelets
and Adjustable Tape Ties.

NO LAUNDERING

Save their small cost
over and over again.

TOPMOST PROTECTION

For greater safeguard
to clothing than ordinary
aprons

AMAZING STRENGTH

Combined with lightness
in weight for utmost wearing
comfort.

PRICES — SIZES — COLORS

GRAY

27 x 36..... \$ 8.40 per doz.
36 x 36..... 8.75 per doz.

36 x 40..... 11.00 per doz.
36 x 44..... 12.00 per doz.

Full Length Sleeves
\$9.00 per dozen pair

Leggings, Hip Length
\$11.00 per dozen pair

ALL WHITE

27 x 36..... \$8.80 per doz.
36 x 36..... 7.85 per doz.

36 x 40..... 8.35 per doz.
36 x 44..... 10.10 per doz.

Full Length Sleeves
\$7.15 per dozen pair

OLIVE GREEN

27 x 36..... \$4.27 per doz.

36 x 36..... 6.71 per doz.

36 x 40..... 8.35 per doz.

36 x 44..... 9.24 per doz.

Full Length Sleeves
\$9.00 per dozen pair

All Prices F.O.B. Chicago Furnish
best Quality. Minimum order 1 dozen

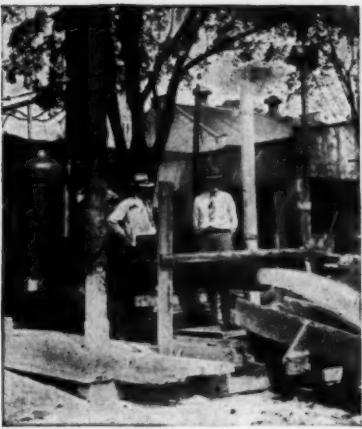
ORDER BY MAIL OR PHONE TODAY

FREE SAMPLE SWATCH ON REQUEST

ASSOCIATED BAG & APRON CO.

222 West Ontario St., Chicago 10, Ill.

Phone SUP erior 5809



"Good Makings" Make a Good Water System

You can always put your utmost confidence in a Layne Well Water System. Everything from the method used in drilling and finishing the well to the design, manufacture and installation of the pump can be trusted for highest efficiency, most durable quality and the longest life of service.

Shown above is a system recently completed for a major food manufacturer. Running true to Layne form, this system out performs its guarantee, producing nearly twice as much water as other wells in the same locality. This manufacturer knew what to expect. He already owns four other Layne Well Water Systems, all of which have always given outstanding service. He knows how little it costs to operate Layne Systems, how much water these systems produce and how small the upkeep cost.

Layne is already in postwar work. Many postwar installations are now being made. Others will soon be started. All will be of the world famous Layne quality.

If you need more water, either from entirely new wells and pumps, or from efficiently modernized old ones, write, wire or phone for the planning and estimating services of a Layne engineer. No obligation. Address Layne & Bowler, Inc., General Offices, Memphis 8, Tenn.

LAYNE PUMPS — fulfill every need for producing large quantities of water at low cost from wells, streams, mines or reservoirs. Send for literature.

AFFILIATED COMPANIES: Layne-Arkansas Co., Stuttgart, Ark.; Layne-Louisiana Co., Northport, Va.; * Layne-Central Co., Memphis, Tenn.; * Layne-Northern Co., Mishawaka, Ind.; * Layne-Louisiana Co., Lake Charles, La.; Louisiana Well Co., Monroe, La.; * Layne-New York Co., New York City; * Layne-Northwest Co., Milwaukee, Wis.; Layne-Co., Columbus, Ohio; * Layne-Texas Co., Houston, Texas; * Layne-Western Co., Kansas City, Mo.; * Layne-Western Co. of Minnesota, Minneapolis, Minn.; * International Water Supply Co., Los Angeles, Calif.; Canada — Layne-Hispano Americana, S. A., Mexico, D. F.



**WELL WATER SYSTEMS
VERTICAL TURBINE PUMPS**

changes in the ownership of retail markets which have taken place during the past few years."

The concern is now concentrating on the production of Type 4 bologna, Lauck said, a practice which is followed every year at this time due to the large influx of itinerant workers who flock to Arkansas during the strawberry harvest season.

Because they are required to work at top speed, the workers spend as little time as possible eating, usually munching a bologna sandwich whenever they feel the pangs of hunger.

Lauck was in especially good spirits during the meeting, an important reason being that his son—Capt. J. L. Lauck, a group commander at the Army Air Base in Enid, Okla.—is fully recovered from a broken back he sustained two years ago when his ship exploded in mid-air. Pilot Lauck fell 500 ft., landing in an upright position, but recovered from the injury and is back on active duty.

Yarbrough Views Frozen Meat Outlook for South

Southern packers may have a special incentive for entering the frozen meat field once peace comes, in the opinion of T. J. Yarbrough, secretary, Reynolds Packing Co., Union City, Tenn. He explains his viewpoint by pointing out that in the South the big marketings of fed cattle take place early in the year, from February through April.

"Should we go into the pre-packaged frozen meat field," Yarbrough explained by way of example, "we will be able to hold a good part of this supply of the better grades of beef over until late summer and fall when only 'grassers' are obtainable. Thus, we will be able to supply our retailers with good and choice beef over a longer span of time instead of having to unload it during the first part of the year."

Looking at the picture from a long-range point of view to the day when price ceilings will have been removed, it is obvious that choice beef "out of season" will command a good price, thereby more than offsetting the additional cost which holding the meat over a period of several months at low temperatures would entail.

Other economic advantages will accrue to the meat packer who enters the frozen meat business, Yarbrough feels. By fabricating and packaging meat to consumer levels at the packing plant, the industry will have an opportunity

to salvage at the source much of the fat and bone now being wasted.

"Of course," the Tennessee packer executive observed, "there are numerous problems which must be overcome before prepackaged frozen meat can become an important item from the packer's viewpoint.

"The immediate, pressing bottleneck after the war will undoubtedly be the shortage of freezer space, both retail and household. Then, too, we will have to find a satisfactory method of transporting and delivering our products. Low temperature trucks, patterned after those used by the ice cream industry, may provide the solution to the latter problem."

Cites Sales Possibilities in the Frozen Meat Field

A firm believer in the effective identification of meat products as a key to vigorous merchandising, Adolph Miller, president, Union Packing Co., Los Angeles, expects production of boned, frozen and packaged meats to become an integral part of meat plant operations in the postwar period. Queried on this topic at the NIMPA meeting, Miller said prices of boned frozen meats could be expected to run higher than would be the case with bone-in product.



ADOLPH MILLER

He suggested that packers might not only handle the processing and packaging of such products, but also control pricing with weight and price-per-package marked at the plant. Fewer retail butchers might be required under such an arrangement, but Miller believes those displaced would be absorbed by the packers, since as many men will be needed to bone and cut in the meat plant as have been employed in the retail shop.

The Los Angeles meat official maintains that the packer must keep his company and brand names before the public in order to succeed and prosper. But brand advertising and the merchandising of packaged identified meat place definite obligations on the packer and Miller does not expect packaging of lower grades of meat, which will be sold fresh or converted into sausage and specialty products for which there is a good demand.

Pointing out that special trucks will be needed to transport frozen meat, Miller suggests that wartime experience in molded plywood may exert an influence on truck body designs in the future. He favors "overpowered" trucks which permit more flexibility in plan-

ning routes and permit faster schedules where frequent stops must be made.

Siegel Sees a Danger Sign in Feeding Trend

Although admitting that operating conditions for his particular plant are very poor under present regulations,



SAM SIEGEL

Siegel stated. "Even now there are indications that feeding operations are being reduced sharply, which means that we will have less livestock to slaughter in the future. The cattle that we are getting now are only half-fat and should be in feedlots another three or four months or longer."

"We have advocated right along that

incentives for increased cattle feeding operations are almost as necessary as relief for the packing industry. That is taking the long-angle view, but we have to think of the future as well as the present," he maintained.

If conditions are left to go along as they have for the last four or five months, said Siegel, cattle feeding operations in the more important areas may be so sharply reduced that a crisis could develop as serious as that now marking the pork business. Siegel felt that an honest effort would be made to alleviate the objectionable features of regulations for the various government agencies realize now that disaster is not far off.

The Siegel-Weller plant, like many

COURT VICTORY FOR SWIFT

The third court of civil appeals at Austin, Tex., has overruled the state's motion for rehearing in a case decided last month in favor of Swift & Company, in which the state sought to oust the company from Texas on grounds that it was engaging in the cottonseed oil mill and gin business without a state permit.

The court ruled that Swift owned all the stock in Consumers Oil Co., a Texas corporation; that it did not dominate or control the company to an extent that Swift was doing business without a permit, and that the separate corporate identity of the oil company was not ignored by Swift & Company.

MEAT BRANDING INKS

High Quality - Full Strength



MADE IN OUR OWN INK PLANT TO HIGHEST STANDARDS OF PURITY

Sure to give complete satisfaction because their extra strength and quality insure maximum impressions-per-gallon. Made in regular violet, quick-dry violet, regular brown and Great Lakes Nu-Brown, packed in all sized containers

from quarts to drums. All Great Lakes inks are bright and intense in color, conform to U. S. standards, help to produce clean, attractive brands. Standardize on Great Lakes Inks for satisfaction and economy. Write for prices!

GREAT LAKES
STAMP & MFG. CO.
2500 IRVING PARK ROAD • CHICAGO 18, ILL.

The National Provisioner—April 28, 1945



THE QUALITY TRADE MARK



For Grinder Plates and Knives
that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES
all with changeable blades.

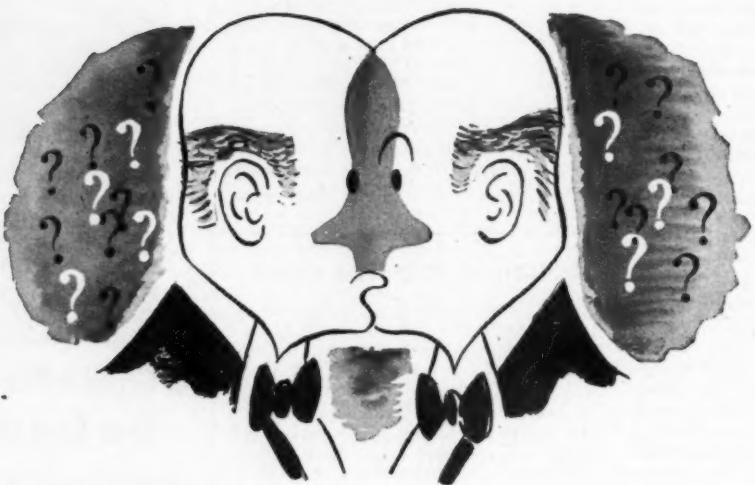
Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

QUICK QUIZ:



Are you asking yourself these questions?

How can chilling operations be speeded up on the chill floor?

How can "shrink" be kept at minimum during chilling?

How can meats be smoked with minimum handling...in shortest time...with most desirable uniformity, firmness and color?

What's the best way to maintain superior appearance of cut surfaces...and to prevent odors?

How can "shrink" be held to a minimum in dressed meat coolers?

How can the propagation of bacteria and mold spores be prevented?

EASY ANSWER:

THE MEAT INDUSTRIES will be among the foremost postwar users of air conditioning and refrigeration. So vital is the need for the most dependable, most effective equipment in this important field that you should put your requirements up to specialists. Consult Carrier — with 43 years' continuous experience, successfully solving every type of air conditioning problem.

Carrier Corporation, Syracuse, N. Y.

Carrier

AIR CONDITIONING • REFRIGERATION
INDUSTRIAL HEATING

others, is working with a shortage of labor. However, its production level remains fairly high for cattle marketings in the territory from which the firm draws livestock have been liberal.

Skilled Worker Shortage Severe, Valentine Says

A shortage of "knife men" and other skilled workers is probably the biggest current manpower problem at the plant of Valentine Co., Inc., Terre Haute, Ind. according to Carl Valentine, president of the firm. In smaller plants, Valentine emphasized, greater versatility is required of workers since they must be able to handle a number of different tasks, whereas in a large plant there may be sufficient volume to keep them busy on a single operation.

Operations of the Valentine plant had to be cut back on March 1 under WFO 126.1, which restricted slaughter by non-inspected packers by limiting the volume on which subsidy payments would be made. Despite the reduced kill, however, the company is keeping its labor force together because of the difficulty of replacing skilled workmen.

The Indiana packer said there is no doubt many meat animals are being diverted from packing plants by uncontrolled farm slaughter, the meat from which often finds its way into locker plant storage with no points changing hands in the transaction. He observed that farmers raising livestock feel they have a perfect right to sell their animals to whom they please, on the best possible terms, and expressed the view that unauthorized farm slaughter would be very difficult to curtail.

With dealers glad to get any meat available, and in view of more pressing operating problems, Valentine said the company had not yet formulated specific plans for postwar merchandising.

WILSIL NET IS \$207,842

Consolidated net profit of \$207,842 for the year ended December 31, 1944, was reported by Wilsil, Limited, Canadian meat packers. This figure, amounting to \$1.53 per share on 135,700 shares, compared to a net of \$184,684 (\$1.36 per share) during the preceding year. The company's operating profit during 1944 was \$438,429, against \$385,113 in 1943. The balance sheet shows current assets of \$2,044,441 and current liabilities of \$410,497, indicating net working capital of \$1,633,944.



C. VALENTINE

NIMPA DIRECTORS DISCUSS INDUSTRY PROBLEMS

(Continued from page 21.)

record as advocating price increases except where these might be made without increasing retail ceilings.

Pointing out that present pork ceilings are based on \$13.75 hogs and a \$1.30 per cwt. subsidy, the committee recommended an additional \$1 per cwt. subsidy to reimburse packers for the difference between \$13.75 and \$14.75, the latter being the price at which hogs are now selling. The committee proposed that this maximum additional subsidy of \$1 (which would bring the total hog subsidy to \$2.30 per cwt.) be graded downward as hog prices decline below \$14.75. The group emphasized that price adjustments which OPA has made on boxing, packaging, etc., have merely compensated the packer for increased costs which have arisen since establishment of the \$13.75 base.

The pork and hog committee noted that it is already on record as having recommended that price differentials on heavy cuts up to 20 lbs. be eliminated since the comparable differentials on live hogs have been erased.

Protest Bull Ceilings

NIMPA's board authorized strong representations to OPA and OES against the grossly unfair price ceiling regulations on bulls, under which virtually the whole industry is either out of compliance or out of business. It was pointed out that if plants go out of business because of inability to comply, both civilians and the armed forces will suffer. A telegram sent to Senator Elmer Thomas, Representative Clinton P. Anderson and James Brownlee of OPA said, in part:

"Bulls are being openly bought above ceiling prices in all markets, putting the legitimate industry in a serious predicament. Because of this situation the legitimate industry is not able to buy bulls for sausage manufacture and they will be forced to discontinue sausage business, with great injury not only to themselves but to the armed forces and civilian population. In a short market such as now prevails the whole industry is necessarily out of compliance if it does business. In spite of the flagrantly

serious beef situation, the office of price administration has not even called together its beef industry advisory committee. We deeply appreciate what your committee is doing and we most earnestly ask your help in compelling the Office of Price Administration to bring about a condition under which our members can stay in business without becoming violators. Experience shows that OPA will not voluntarily give relief even in a flagrantly bad situation of this kind and we are therefore driven to seek your help. Kindly treat this as an emergency matter."

The board also passed a resolution protesting against OPA's failure to call its beef industry advisory committee together for election of officers or any other purpose, and for its failure to heed the advice of the pork industry committee. OPA was charged with using the committees as window dressing.

The board discussed OPA's plan to use 1936-39 period as a base in determining the level of returns for the industry and adopted a resolution pointing out that 1936-39 was a notably subnormal period in the meat packing industry and protesting against its use as a base. OPA was requested to cooperate with the beef and pork industry advisory committees and with the accounting committees of NIMPA and the American Meat Institute in selection of a fair and representative base period.

Problems confronting non-federally inspected packers, with particular reference to the government plan to impose quotas on this group, were discussed by the board of directors. A special committee of non-federally inspected packers, headed by W. L. Medford, brought in a report stating, in part:

"The independent meat packers believe that the government's figures as to the percentage of meat production under federal inspection are grossly over-stated. The government's figures showing that before the war 70 per cent of both pork and beef were produced under federal inspection are believed to be far from the truth. The government's contention that only 3 per



TIME OUT FOR LUNCH

Enjoying luncheon between sessions are (l. to r.) Fred M. Tobin, Tobin Packing Co., Rochester, N. Y.; Wilbur La Roe, Jr., NIMPA general counsel, Washington, D. C., and George L. Heil, Jr., Heil Packing Co., St. Louis, Missouri.

cent of all beef is now slaughtered on the farm is a gross under-statement.

"We believe that the farm slaughter of beef and hogs, plus the slaughter under recently issued federal permits, greatly exceeds the production of the 374 regular non-federally inspected plants which have been in business for many years and which have played a large and vitally important part in supplying local areas through established channels....

"The regular and legitimate non-federal houses have suffered, and are still suffering very seriously, from an enormous black market, which thrives most vigorously in the local areas from which the large packers have largely withdrawn since the beginning of the



IN A HUDDLE

Edward R. Swem (left), editor, The National Provisioner, talking with A. B. Maurer, Maurer-Neuer Corp., Kansas City, Mo.

war. As the big packers withdrew from the local areas, the black market sprang up, aided and abetted by 26,000 slaughtering permits issued to new operators, plus 1,200,000 new permits to farmers. The regular and legitimate non-federal plants are literally surrounded by these new slaughterers, nearly all of whom are black market operators....

"In spite of the enormous size of the black market, the federal government, instead of controlling the black market and channeling these animals through the legitimate houses, is now proposing, with grotesque unfairness, to cut down the slaughter of the legitimate non-federal houses. This penalizing of the legitimate local houses who have operated honorably for many years, and are still operating honorably, is deeply resented by the 374 plants affected....

The sound policy is not to penalize the legitimate houses, but rather first to bring the black market under control. The federal houses will benefit by this and their percentage of set-aside will be automatically reduced. If the black market can be controlled, and if it develops that the supply available for the military and other needs of the government is still inadequate, the non-federally inspected plants will be glad to set aside an appropriate share of their production for the government, provided the form of federal inspection can be modified so as to be adaptable to their operations and provided further that the price structure is made so as to insure profitable operations."

NIMPA's board approved the principles stated above, as well as a recommendation that a special committee lay this matter before the Senate and House committees and government officials.

Upon the recommendation of Arthur Davis of New York City, the board voted to support a separate price structure, including fair margins, for all meat canners.

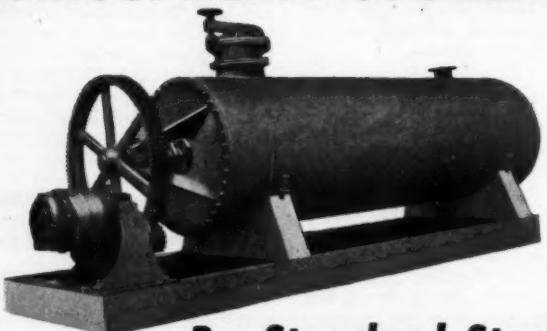
The board also endorsed the proposal now being considered in many states to demand a constitutional amendment designed to limit the power of the federal government to tax incomes and estates in excess of 25 per cent except in war time.

NEW AD SERIES GIVES ODD FACTS ABOUT MEAT

"Little Known Facts About Meat" are featured in a newspaper advertising series recently launched by John Morrell & Co. Headed "Do You Know?" the ads are illustrated with both serious and semi-humorous drawings and are slanted to the public's current interest in the "ask me another" type of presentation.

Among points covered in recent advertisements published by the company at Topeka, Kans., location of one of the three Morrell plants, are the origin of the term "Porter House," the number of pork cuts derived from a hog (78), and the fact that names of certain cuts of meat vary according to locality.

ATMOSPHERIC COOKERS



By Standard Steel

The Standard Steel horizontal, steam jacketed cooker operates on either high or low pressure steam. Its concentric twin shells of welded steel boiler plate are spaced apart by turned and bored steel rings. No staybolts or rivets are used in the cooker. A direct connected motor gear unit drives the central agitator shaft through a set of cut Meehanite gears. Cooks are made in 1½ to 4 hours depending on the raw material. Fat animal tissues which have been shredded and washed in the Hasher-Washer, and bones ground in the Hog, are cooked and agitated until a complete separation of fats from solids is accomplished. For additional information write for Bulletin 600.

MADE IN THE WEST FOR WESTERN PACKERS

STANDARD
STEEL CORPORATION

General Offices and Plant, 5001 South Boyle Avenue
Los Angeles 11, California

All-steel galvanized washer
and hasher, bronze bearings.

NEW RELIEF PROGRAM

(Continued from page 18.)

commercial slaughterers not subject to federal inspection, and persons whose livestock is custom-killed in federally inspected plants, will be given livestock slaughter quotas for each accounting period of 1945 equal to percentages of the livestock killed by them in the corresponding 1944 accounting periods for which the required ration points were surrendered to OPA. These percentages are: cattle and calves, 75%; hogs 50%, and sheep and lambs, 100%. In other words, OPA has established "quota bases" equivalent to the volume of livestock for which the non-federally inspected slaughterer turned in red ration points in 1944, and in turn set percentages of these quota bases as limits on 1945 slaughter. Reductions in the total amount of Class 2 slaughter will be computed so as to restore substantially, with respect to civilian supplies, the ratio between federally inspected and non-federally inspected slaughter which existed prior to heavy government purchases.

2: Another step has been taken toward channeling more livestock into federally inspected plants by the War Food Administration, at the request of OPA, in issuing Amendment 2 to WFO 126.1 (see page 17) reducing the percentage of cattle and calves slaughtered in non-federally inspected plants on which a subsidy will be paid to 75 (previously 100 per cent) and limiting subsidy-eligible slaughter of sheep and lambs to 100 per cent of the live weight killed in the corresponding period of 1944. The subsidy limitation on hogs remains at 50 per cent. The new limitations apply to slaughter during periods beginning after April 29. It is expected that these percentages will be used by OPA in setting the percentages of 1944 quota bases (rationed sales) which non-federally inspected plants will be allowed to slaughter in 1945.

3: Sellers will be expected to distribute their meats to the same geographical areas and classes of trade as in the past. OPA will be prepared to control distribution by order if the voluntary system fails to work and to direct the flow of federally-inspected meat or issue additional quotas wherever a serious shortage develops.

4: To guard against the danger that additional subsidies may intensify competition for livestock among federally inspected plants, OES is directing the OPA to prepare, in consultation with the industry, plans for the fair apportionment of available live animals among different federally inspected plants which can be put in effect at times when the pressure on livestock ceilings is severe, if such action proves necessary to protect the ceilings from breakdown.

5: The Army will intensify its effort to persuade additional slaughtering plants to accept federal inspection. OES Director Davis has requested the Army to seek an increase to approximately 10 per cent in procurement of

Army requirements from plants not now supplying meat to the government.

ENFORCEMENT

1: OPA is immediately assigning 500 additional investigators for the enforcement of the meat regulations. Addition of these investigators will treble the staff watching for violations of present meat price and rationing regulations and the new control order. Violations of any of these regulations may mean that the violators are liable not only to criminal prosecution, treble damage suits, injunctions and suspension orders under the Emergency Price Control Act and the Second War Powers Act, but also to withholding of subsi-

dies by the Defense Supplies Corporation, loss of slaughtering permits and penalties under federal tax laws enforced by the Treasury Department. In the latter connection the Bureau of Internal Revenue recently ruled that payments by dealers in excess of ceiling prices may not be deducted from taxable income as a legitimate cost.

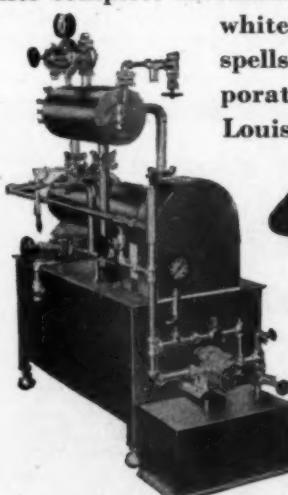
Switzerland is reported seeking shipment of as much as 10,000 metric tons of lard from the United States this year to begin as soon as shipping conditions permit, according to an announcement by the Department of Commerce.

DYNAMIC DIMENSIONS



Yes, that's all the floor space required to install a Votator unit which processes 3000 to 4000 pounds of lard per hour! The Votator is so fast and compact because it synchronizes chilling, plasticizing, aeration, in one operation. Entirely closed, it permits complete mechanical control and assures the uniformly

white, smooth, creamy lard quality which spells sales appeal. Write to The Girdler Corporation, Dept. NP4-4, Votator Division, Louisville 1, Kentucky.



THE
*Votator**
A GIRDLER PRODUCT

A CONTINUOUS, CLOSED
LARD PROCESSING UNIT

*Trade Mark Registered U. S. Patent Office

Subsidy Provisions in OES Directive 41

NEW subsidy rates which Defense Supplies Corporation will pay on cattle slaughtered after May 1 were established this week by the Office of Economic Stabilization in Directive 41, effective April 24. The directive also sets up conditions under which a special adjustment subsidy will be paid to any packer requiring such relief to make his total revenue from consolidated operations equal to his total cost of operations during 1945 or any subsequent fiscal year.

The directive revokes provisions of Directive 28 under which overriding ceilings, price ranges and slaughter payments for Choice cattle would have been reduced 50c on July 2. The order also eliminates the 50c maximum sliding scale "additional subsidy" established under Directive 38.

For cattle killed by processing slaughterers on and after May 1, DSC will pay the following subsidies:

	Cents per Pound
AA or Choice.....	2.75
A or Good.....	2.70
B, Commercial or Medium.....	1.65
C, Utility or Common.....	1.00
D, Cutter and Canner.....	1.00
Bulls of Cutter & Canner grade.....	1.00

If the cattle are not graded by a USDA grader, the total amount of the claim (before deductions on account of the cost of cattle) shall not exceed \$1.65 per cwt. on the total live weight.

For cattle killed by a non-processing slaughterer on and after May 1, DSC will pay the following subsidies:

	Cents per Pound
AA or Choice.....	2.25
A or Good.....	2.20
B, Commercial or Medium.....	.90
C, Utility or Common.....	.50
D, Cutter and Canner.....	.50
Bulls of Cutter & Canner grade.....	.50

In addition, of course, the non-processing slaughterer will continue to receive the special subsidy of 80c per live cwt. If the cattle are not graded by a USDA grader, the total amount of the claim (before deductions on account of cost of cattle) shall not exceed \$1.30 per cwt. on the total live weight.

On cattle whose cost is not required

There's money in keeping your inedible fats up to the highest possible grade by treating regularly with Nuchar 2-a

INDUSTRIAL CHEMICALS
NUCHAR DIVISION WEST VIRGINIA PULP & PAPER COMPANY
200 PARK AVENUE 20 E. WACKER DRIVE 200 PUBLIC SEEDS ROAD 200 LEAVES ROAD
NEW YORK CHICAGO PHILADELPHIA

to be reported, DSC will pay the following subsidies on kill after May 1:

	Cents per Pound
AA or Choice.....	2.00
A or Good.....	1.95
B, Commercial or Medium.....	.90
C, Utility or Common.....	.50
D, Cutter and Canner.....	.50
Bulls of Cutter & Canner grade.....	.50

If the cattle are not graded by a USDA grader, the total amount of the claim (before deductions on account of cost of cattle) shall not exceed \$1.30 per cwt. on the total live weight. If such cattle are not required to be reported by grades, the rate shall remain at \$1.10 per live cwt.

The subsidies listed in each of the three tables above are the maximum

payments which will be made only when prices paid for cattle are at the top of the range. The payments are reduced 2c for each 3c decline in cattle prices below the top of the range. Directive 41 says:

Defense Supplies Corporation is directed to deduct from each claim reporting cost of cattle, two-thirds of the dollar amount by which the total cost of cattle is below the maximum permissible cost, as presently computed. This deduction shall not exceed two-thirds of the difference between the maximum and minimum permissible costs. This deduction is in addition to that provided in Paragraph 3 of the Directive of October 26, 1943, but if this deduction exceeds the amount of basic subsidy, the excess shall not be applied against the claim for extra compensation."

The latter part of this paragraph means that the reduction in subsidy rates shall in no way "cut into" the non-processing slaughterer's 80c special subsidy.

With respect to the special adjustment subsidy, the Directive says:

Section 5 (a) Defense Supplies Corporation is directed to pay to any slaughterer an additional subsidy upon certification by the Price Administrator to Defense Supplies Corporation of the slaughterer to whom payment shall be made and the amount to be paid such slaughterer.

(b) Only a slaughterer whose establishment operated profitably within the

period 1938-1941 shall be eligible for the additional subsidy. An establishment shall be deemed to have operated profitably in the period 1938-41 if, during that period or such part of it as the establishment was in operation, the business either earned a profit on sales of meat and related products on the average for the period of operation or earned such a profit at least half of the years within the period. The amount of additional subsidy to be paid any slaughterer shall be that amount determined to be necessary to make the slaughterer's total revenue from consolidated operations equal to his total costs of operation for the balance of his current fiscal year from May 1, 1945, or for any subsequent fiscal year. The amount of this additional subsidy shall be determined and paid on the basis of a complete audit of the slaughterer's operations at the close of the slaughterer's fiscal year. This additional subsidy shall be paid only to a slaughterer who has been in compliance with applicable price and rationing regulations during the period for which relief is sought.

(c) The provisions of this section shall be subject to termination on 10 days' notice. In the event of termination, payment of the additional subsidy shall be made to any slaughterer who has applied for the subsidy on the basis of the results of his operations from the beginning of the applicable period to the date of termination.

(d) Applications for this additional subsidy shall be filed with the Price Administrator during the period for which relief is sought. The Price Administrator is directed to make the determinations required by this section and issue whatever instructions, regulations or orders, containing such terms and conditions as he deems necessary to effectuate the provisions of this section.

WHAT HAPPENS TO RILEY ON MAY 6 BROADCAST

Riley learns about libel as editor of his night school paper on the May 6 broadcast of the American Meat Institute's Sunday night radio show, "The Life of Riley," starring William Bendix. Riley becomes editor when he buys a second-handed printing press on which to publish the paper. The type for the first issue is accidentally spilled by his pal, Luigi, who tries to put it back in order without much success. The stories are badly scrambled and one of them makes a libelous statement about the teacher and Riley is hauled into court. See your local newspaper for time and station.

Listeners to "The Life of Riley" will have opportunity to hear added musical features when they tune in the April 29 broadcast. The program will feature a motion picture singer, Ken Carson, and a quintet "Four Hits and a Miss" which has been heard on several popular radio programs. Musical features will be a regular part of the program in the future.

Pioneer Manufacturers of
GREASEPROOF and GLASSINE PAPERS
Printed and Plain
SMOKED MEAT WRAPPERS



ASRE SPRING MEETING OFF BUT COUNCIL WILL CONVENE

Cancellation of the thirty-second spring meeting of the American Society of Refrigerating Engineers because of wartime conditions will in no way affect the technical program, according to Charles Leopold, vice president of the society. The usual gathering will be supplanted by a special two-day session of the ASRE council in the Hotel Gibson, Cincinnati, O., June 11-12, where necessary business will be transacted and technical subjects discussed. Tentative topics and speakers include:

"The Effect of Various Low Temperatures in the Preservation of Food," by

Prof. John E. Nicholas, Pennsylvania State College; "Orifice Testing of Compressor Capacity," Charles R. Neeson, Airtemp, Dayton, O.; "Freezing Oven Bank," Israel Kramer, Kramer Trenton Co., Trenton, N. J.; "Theory and Use of Refrigerant Injectors," Harry Phillips, H. A. Phillips & Co., Chicago, Ill.

"Modern Cold Storage Warehouse Construction," Robert Bird, Clyde E. Bentley, consulting engineer, San Francisco, Calif.; "Selection and Supervision of Quick Freeze Products," H. C. Diehl, Refrigeration Research Foundation, San Francisco, and "Cold Storage Warehouse Operation," by Nels H. Rosberg, Merchants Ice & Cold Storage Co., San Francisco.

When You Buy—Specify!

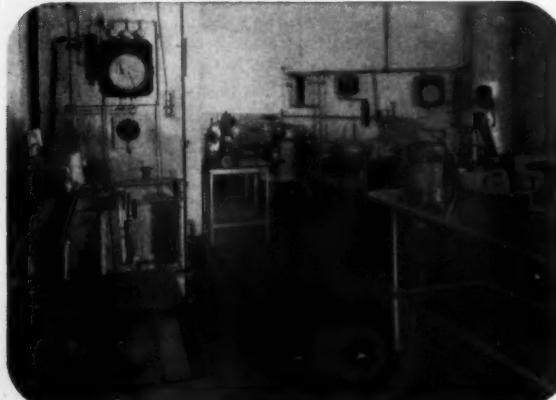
LIBERTY
BEEF
SHROUDS

THE CLEVELAND COTTON PRODUCTS CO.
* CLEVELAND 14, OHIO *

WHAT CAN WE DO FOR YOU?



2. Want better quality hams and sausages with minimum loss of weight due to shrinkage? You need an air-conditioned smokehouse with Taylor automatic controls. Thanks to accurate wet-and-dry bulb temperatures maintained by Taylor Fulscope Controllers, John Morrell and Company, Ottumwa, Iowa (above) report greatly increased production and more uniform products than before.



4. Want to try out automatic control? This well-known Chicago laboratory uses Taylor Instruments to record and control temperature and pressure in the curing and smoking of sausages, also canning of meats. If such precise control is needed in this test kitchen, it's doubly important to give your non-technical men in the plant the benefit of this same control.



1. Want automatic operation of horizontal retorts? At Cudahy Packing Company's South Omaha plant (above) Taylor Fulscope Controllers equipped with built-in Process Timers provide complete and accurate automatic timing in addition to precise temperature control. All operator has to do is load retort and start the process.



3. Want to prevent "mushing"? Armour and Company found cutting meat in their Silent Meat Cutters tended to generate heat which "mushed" the product. So they installed a standard Taylor Industrial Thermometer which now tells them when to add shaved ice to keep the meat at the proper temperature.



Taylor Instruments

MEAN

ACCURACY FIRST

IN HOME AND INDUSTRY

5. Whatever meat processing problem you have — whether it's designing a new smokehouse or keeping tabs on the temperature of a cook-box, call your Taylor Field Engineer. Taylor Instrument Companies, Rochester, N.Y., and Toronto, Canada. Instruments for indicating, recording, and controlling temperature, pressure, humidity, flow and liquid level.

Up and down the MEAT TRAIL

Personalities and Events of the Week

• Howard L. Morehouse, manager for Wilson & Co. at New London, Conn., was elected president of the New London Rotary club for the 1945-46 term at a special meeting of the board of directors. He will assume office on July 1.

• J. Edgar Dean, sales manager of the Ft. Worth and Dallas offices of Armour and Company, will replace John B. Davis as secretary-manager of the Southwestern Exposition and Fat Stock show, of which he has served previously as auditor and controller. Davis, who is resigning the post because of ill health, is purchasing agent for Armour, and has headed the annual show for 20 years.

• Benjamin T. Butts, 63, formerly associated with the Cincinnati office of Swift & Company for 20 years, died on April 21 of a heart attack at his home. In recent years he had been connected with an insulation firm.

• Kroger Grocery & Baking Co. announces the opening of livestock concentration yards at Hillsboro, Ohio, on April 30. The company already maintains similar yards at Kenton, Chillicothe and Columbus, Ohio. Lloyd Dodds, formerly manager for Kroger at Kenton, will manage the new yards.

• In an effort to meet its manpower problem, Kuhner Packing Co., Muncie, Ind., is advertising for schoolboys 16 years of age or older to work at the plant during the vacation period.

• Philip J. Abinanti, sales representative for the Rath Packing Co. in the Bronx, New York, has been elected chairman of the Bronx Borough Advisory Council. This board consists of 11 coordinating councils in the Bronx, and its purpose is to coordinate recreational and spiritual activities of youth in the borough, assisting existing agencies in combating juvenile delinquency.

• Port Stockton Sausage Co., Oakdale, Calif., has launched a general plant improvement program entailing an estimated expenditure of \$30,000. A new killing floor is being added and equipment installed for edible offal handling. New office quarters and dressing room facilities are also included in the project, scheduled for completion about mid-July.

• Ben W. Campton, president, Meat Packers Incorporated, Vernon, Calif., addressed the Vernon Lions club at its April 23 meeting, giving an outline of state legislative matters relating to the meat industry. George E. Marks, vice president of the packer organization, returned recently from a business trip



"A" TO CUDAHY'S SIOUX CITY PLANT

AT IMPRESSIVE ceremonies staged on the lawn adjacent to the main office on April 17, the Cudahy Packing Co. became the first meat packing unit in the state of Iowa to receive the War Food Administration's Achievement "A" award for its outstanding food production record. The award program was attended by all plant employees and many invited guests, including Mayor Olson of Sioux City, the city commissioners and others prominent in the city's business and cultural life.

Gov. Robert D. Blue of Iowa, serving as master of ceremonies, congratulated the Cudahy workers on their output of meat and meat products for military, civilian and lend-lease use. Formal presentation of the "A" flag was made by Lt. Col. P. H. Hand of the Kansas City Quartermaster Depot on behalf of the armed forces, while E. O. Pollock, director of the midwest region Office of Supply, WFA, came from Chicago to confer the award pins on a group of representative employees. He was assisted in the pin presentation by Abraham Lelchook, veteran of more than two years in the Aleutians.

In his speech of acceptance, E. A. Cudahy, chairman of the board of the company, paraphrasing the Gettysburg address, told his audience that what was said on the occasion would not be long remembered, but that the record of the good work performed by the Sioux City workers would never be forgotten.

Shown displaying the "A" flag in the accompanying photograph are (left to right) C. F. Albrecht, general manager of the plant; Bruce G. Nolan, president of Local 70, U. P. W. A., employee representative; Lt. Col. P. H. Hand of the Kansas City Quartermaster Depot, representing the armed forces; E. O. Pollock of Chicago, midwest regional director of the Office of Supply, War Food Administration; Robert D. Blue, governor of Iowa, who presided at the presentation; E. A. Cudahy, chairman of the Cudahy board of directors, and G. W. Blevens, plant superintendent.

to the San Joaquin valley during which he conferred with numerous meat industry representatives.

• Marine Lt. Donald F. Dickey, 1939 Oklahoma state president of the Future Farmers of America, who lost his right arm in the conquest of Iwo Jima, will return home to engage in the raising of Herefords following his discharge from a naval hospital, it is announced. A top livestock producer, Don led his home town to dozens of show victories,

and was a member of the livestock judging teams.

• The New York office of THE NATIONAL PROVISIONER is being transferred to 740 Lexington ave., New York 22. Telephone numbers at the new location are Plaza 5-3237 and 5-3238.

• J. M. Macdonald, manager of Swift & Company's branch house accounting department since 1919, has retired after 46 years of service with the organization. His successor is George W. Chris-



FROM LONE STAR STATE

The sun shines bright on a couple of energetic fellows from Wright & Patterson, Dallas, Tex., packers. They are Sam J. Edwards (left), secretary and manager, and C. J. Hershfield, assistant manager.

tian, who has been with the company 40 years. A native of Troy, N. Y., Macdonald entered the company's employ at Syracuse as an office assistant, being transferred to Chicago in 1908.

• L. M. Dolly, general superintendent's office, Wilson & Co., Chicago, and A. K. Gimbrick, legal department, were New York visitors last week.

• Plans for the establishment of a meat packing plant and cold storage locker system in Winter Haven, Fla., during the next season were announced by N. L. Hales, representing a group of business men who are organizing the project. The plant will probably be located on the railroad west of the city, it was said, but a downtown site is preferred for the locker unit.

• Louis F. Gerber, who entered the meat industry in 1901 with S. & S. in New York and later became superintendent of the Jersey City plant of Cudahy Packing Co., is now associated with the J. C. Andresen organization, brokers in hides and calfskins, in the development of small packer hide and calfskin production for take-off, trim and condition. He was succeeded as superintendent at the Jersey City plant by Thomas W. Foster, formerly of Denver, an industry veteran of more than 35 years' experience.

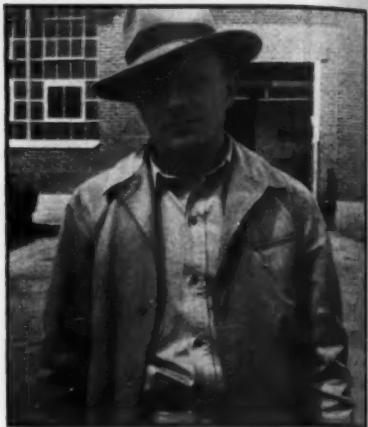
• Raymond O. Herkert, 51, provision manager for E. G. Shinner & Co., Chicago, died on April 19 while riding on a suburban train. He was a resident of Joliet, Ill. Survivors include the widow, five daughters and two sons.

• Roy Simpson Oxley, 63, head of the order and shipping department of Armour and Company's Chicago plant since 1911, passed away on April 18. A veteran of 40 years of service with Armour, Oxley joined the organization as a stock clerk at the Dubuque branch house, was advanced to cashier, and transferred to the general office at Chicago as a clerk in 1908.

• H. A. Goldstein, who handles all types of natural casings, imported and domestic merchandise, announces the new location of his business as 469 Monadnock bldg., 681 Market st., San Francisco 5, Cal. He represents Victorian Casing Co., Pty., Ltd., Melbourne, Australia.

• L. H. Greer, Pueblo, Colo., has acquired all stock in the Colorado Packing Co., La Junta, according to an announcement by James J. Driscoll, former owner. Greer has been associated with the wholesale meat industry for the past ten years and has operated several meat businesses in the state. Driscoll is staying on with the firm, handling livestock buying and other duties and serving as a member of the board of directors.

• The Foreign Economic Administration announces that Charles M. Schwab has resigned as chief of the hides and leather division of its Foreign Procure-



"CAN'T SAY NO"

Taking his cue from one of the hit tunes from "Oklahoma," Charles Hamilton, general manager and vice president, Wickham Packing Co., Inc., Sapulpa, Okla., couldn't say no when asked by a National Provisioner representative to pose for a photo. The Oklahoma concern recently completed an \$18,000 modernization program.

ment Developments Branch because of poor health. He will serve as chief consultant of the division, while Harry L. Hallmeyer, assistant chief, has been requested to undertake direction of the division's programs.

• Fred J. Cooper, who retired late last year as general manager of the Jersey City plant of Cudahy Packing Co. after 42 years of service, has joined M. Aschheim Co. as hide contact man. He served as general manager of the Cudahy plant since 1924 and has been succeeded by Robert L. Callahan, for the past 14 years manager of the Cudahy Gansevoort branch in New York City.

• When C. R. Nowe, president, J. T. Taylor Brokerage Co., Pittsburgh, now vacationing in the South, recently unwrapped his evening paper, mailed from Pittsburgh, a pair of spectacles slipped out of its folds undamaged. The mystery deepened when inquiry at the newspaper mailing room failed to locate anyone who had lost them.

• Three employees of a Detroit meat

Luer Stock in Packing Company Left to Sons

The will of Albert Otto Luer, founder and chairman of the Luer Packing Co., Los Angeles, who died April 2, was filed for probate on April 10 by his two sons, Albert and Walter Luer, to whom he left his stock in the plant. The sons were named as executors and the value of the estate was listed as "in excess of \$10,000." Mrs. Estella Luer, wife of the packing executive, was left the residue of the estate, exclusive of the company stock.

Associate Member, AMERICAN MEAT INSTITUTE • Member, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

DRESSED HOGS



**ORIGINATORS, DEVELOPERS AND PERPETUATORS
OF THE DRESSED HOG BUSINESS**

CARLOADS OR
TRUCKLOADS

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

Representing all Dressed Hog Shippers
Specializing in Dressed Hogs from the Hog Belt

PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY

CHICAGO

May we suggest
that you use our
Lard Department

"Savings that put money in your pockets!"



**USE
STANDARD STRENGTH
GARLIC & ONION**

Here is a way to improve your products and at the same time reduce your manufacturing costs! Garlic and Onion Juices are definitely more economical to use ... labor costs are cut to a minimum (no peeling etc.) . . . market prices are more stable and shrinkage and spoilage during storage are practically eliminated. Not only will you realize a savings in costs but will also attain a product that is superior in quality! Standard strength Onion and Garlic Juices are dependable the year around . . . their usage assures a uniform, full, natural flavor and fine subtle aromas. Try them! Garlic, 1 gal.—\$2.50; Onion, 1 gal.—\$1.25.

★ For dehydrated food products where garlic and onion are used, genuine garlic oil and onion oil produce the best results

VEGETABLE JUICES, INC.

664-666 W. HUBBARD ST.
CHICAGO 10, ILLINOIS

packing company were arrested recently in connection with the theft of bacon and other meats from the plant. The meat was reportedly disposed of through black market channels.

- About 30 to 40 per cent of the country cured hams produced during the past winter in Southampton county, Va., have been lost, E. A. Davis, county agent, reported. Some farmers told Davis they got salt which proved unsatisfactory and others said the meat spoiled on account of unseasonably warm weather.

- Ray L. Treinen, sales official of E. Kahn's Sons Co., Cincinnati, headed a group of speakers addressing the Northern Kentucky Independent Food Dealers Association at Newport, Ky., on April 23, at which the meat shortage was discussed.

- John H. Hall, manager of the Ft. Worth, Tex., plant of Swift & Company, was principal speaker at the closing session of a meeting staged by the Women's Club public relations department, Ft. Worth. Hall discussed the company's employer-employee policies.

- Robert Hendrickson, member of the sliced bacon department of Swift & Company, Ft. Worth, has received the 25-year silver service award of the American Meat Institute.

- The plant of the Jefferson Packing Co., Beaumont, Tex., which was destroyed by fire last December, has been rebuilt and is now again in operation, it is announced. D. L. Minor, owner and manager of the plant, plans to enlarge the unit after the war.

- Friday the 13th holds no terrors for Peter J. Moran, who began his association with Armour and Company as an errand boy in the Chicago plant and office in 1891. On April 13 Moran was presented an engraved gold watch on behalf of the company and also received the 50-year service award of the American Meat Institute. H. A. Peiper, manager of the Armour foreign accounting department, with which Moran is now connected, paid high tribute to the employee for his faithful service.

- The Davenport Packing Co., Davenport, Ia., has filed articles of incorporation with the secretary of state, listing capital stock of \$50,000. Officers are R. R. Lipkowitz, president, and Leo M. Goldschmidt, secretary-treasurer.

PLANS NEW MEMPHIS PLANT

Nat Buring, president of the Nat Buring Packing Co., Memphis, Tenn., announced recently that he is negotiating for the purchase of a tract near the South Memphis stockyards on which he intends to erect a \$250,000 packing plant, plans for which are now being prepared by a Chicago packinghouse architectural firm. Upon completion of the new unit, the firm's present plant on S. Wagner st. will be used exclusively for sausage production, Buring said. Heretofore, the company has conducted no killing operations of its own, engaging solely in sausage manufacturing and distribution business.

DOUBLE TEST*
Insures
SAME SIZE
SAME STRENGTH



**CUDAHY'S
Selected
SHEEP CASINGS**

* You get the exact diameter you specify—you help cut breakage losses when you use Cudahy's Sheep Casings for your franks and pork sausage! All Cudahy's Casings are tested for uniform strength—tested for uniform size to assure you complete satisfaction.

Over 79 different sizes—From minced luncheon to pigmy links—whatever sausage you make—we have the right sheep, hog, or beef casing you need—including imported casings.

Fast Branch Service—Your orders are filled quickly from stocks on hand. Cudahy's many branches are a big advantage to you—especially in these times.

Talk with one of our Casing Sales Experts or write direct today—for casings of tested quality!

THE CUDAHY PACKING CO.
221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

PROVISIONS AND LARD

Weekly Review

Inspected Meat Output Continues at Low Level

Inspected meat production was little changed last week, totaling approximately 249,000,000 lbs. as against 250,000,000 lbs. the preceding week and 349,000,000 lbs. in the corresponding week a year ago, according to the War Meat Board. The slight decrease from the second week of April was due mainly to a reduction in cattle and calf slaughter.

The table below shows federally inspected meat production in recent weeks compared with the same time last year:

WEEK ENDED	1944-45	1943-44
	lbs.	lbs.
December 2	380,000,000	410,000,000
December 9	390,000,000	411,000,000
December 15	384,000,000	402,000,000
December 23	358,000,000	371,000,000
December 30	293,000,000	311,000,000
January 6	394,000,000	378,000,000
January 13	379,000,000	450,000,000
January 20	340,000,000	445,000,000
January 27	310,000,000	442,000,000
February 3	296,000,000	453,000,000
February 10	291,000,000	413,000,000
February 17	296,000,000	391,000,000
February 24	284,000,000	384,000,000
March 3	287,000,000	392,000,000
March 10	277,000,000	359,000,000
March 17	270,000,000	352,000,000
March 24	284,000,000	351,000,000
March 31	271,000,000	358,000,000
April 7	283,000,000	361,000,000
April 14	250,000,000	343,000,000
April 21	249,000,000	349,000,000

Last week's slaughter of hogs under federal inspection was estimated at 721,000 head. This was 33,000 more than in the preceding week but 800,000 (53 per cent) under a year ago. Inspected pork production (excluding lard) for the week was estimated at 108,000,000 lbs., an increase of 4,000,000 lbs. over the preceding week but 94,000,000 (47 per cent) under the corresponding week of last year.

The estimated slaughter of cattle under federal inspection for the week ended April 21, according to the board, was 228,000 head, 7,000 less than a week earlier but 1,000 more than in the corresponding week of last year. The output of inspected beef for the week was estimated at 116,000,000 lbs., as against 120,000,000 lbs. for each of the other two weeks under comparison.

Inspected calf slaughter for the third week of April was 111,000 head, 13,000 less than the preceding week and 27,000 under the same week last year. Inspected veal production was estimated at 9,000,000 pounds, 1,000,000 lbs. less than the preceding week and 4,000,000 lbs. under a year ago.

Last week's slaughter of sheep and lambs under federal inspection was estimated at 366,000 head, compared with 361,000 (revised) for the preceding week and 327,000 a year ago. The indicated production of lamb and mutton from this slaughter was 16,000,000 lbs., the same as for the preceding week but 2,000,000 greater than in the corresponding week last year.

MAY 1 CHANGES IN TRADE POINT VALUES

	New Value Table 25	Old Value Table 24	Points per pound	Points per pound
BEEF (including kosher)				
Carcass or side (K and S in,				
AA, A, B and C).....	4.9	5.2		
Forequarter (A.A., A, B and C).....	3.3	4.4		
Forequarter (D).....	3.3	3.5		
Hindquarter (K and S in, flank on, AA, A, B and C).....	6.6	6.1		
Hindquarter (K and S in, flank off, AA, A, B and C).....	5.2	5.0		
Hindquarter (K and S out, flank off, D).....	7.6	7.0		
Beef ham sets (cured).....	10.5	9.0		
Beef inside (cured).....	10.5	9.4		
Beef osso-bones (cured).....	10.5	9.4		
Beef shank (knuckles).....	10.5	9.0		
Short plate.....	1.9	2.8		
Sirloin (loin end).....	8.4	7.5		
Trimmed full loin (K and S out).....	8.3	7.5		
Trimmed short loin (K and S out).....	8.2	7.4		
Arm chuck (square chuck and foreshank).....	3.2	4.6		
Back.....	4.0	5.2		
Crosscut chuck.....	2.9	4.8		
Triangle or rattle.....	2.8	4.1		
Boneless Beef:				
Carcass meats (AA, A, B and C).....	7.0	7.4		
Hindquarter (AA, A, B and C).....	9.4	8.7		
Hindquarter (D).....	7.4	7.1		
Chuck (D grade only).....	4.9	7.0		
Fabricated Beef Cuts:				
Boneless rump (butt).....	9.0	10.0		
Chuck (boneless, neck on).....	4.1	6.0		
Clod.....	6.0	7.0		
Hind shank (bone in).....	2.0	2.5		
Round (boneless).....	10.5	9.6		
Round (gooseneck).....	10.0	9.5		
Round (rump and shank off).....	8.0	8.0		
Kangaroo.....	11.0	9.0		
Top round (inside).....	11.0	10.0		
Bottom round (outside).....	11.0	10.0		
Short ribs (plate and rib).....	2.0	2.0		
Sirloin butt (boneless).....	10.9	9.4		
Sirloin bottom butt (bone- less).....	10.9	9.4		
Sirloin top butt (boneless).....	9.4	9.4		
Steaks (short loin).....	10.0	9.0		
Strip (bone in, 10 in. cut).....	9.7	8.3		
Strip (boneless, 10 in. cut).....	12.2	10.5		
Miscellaneous Beef Products:				
Barreled Cuban beef.....	3.5	5.0		
Barreled family beef.....	2.0	3.0		
Barreled India mess beef.....	2.0	3.0		
Unground specialty steak products.....	9.0	8.0		
VEAL (including kosher):				
Carcass or side (hide on).....	4.2	3.2		
Carcass or side (hide off).....	4.7	3.6		
Cull grade veal (hide on).....	2.5	0.0		
Cull grade veal (hide off).....	2.8	0.0		
Primal Cuts (including all grades):				
Forequarter or foresaddle.....	3.3	2.1		
Hindquarter or hind saddle.....	6.1	5.8		
Legs.....	5.8	5.0		
Loins (kidney and suet in).....	7.5	6.7		
Fabricated Veal cuts (exclud- ing cull grade):				
Side (War Shipping specs.).....	5.1	3.9		
Breast.....	2.0	0.0		
Hotel rack (chine and blade bone removed).....	6.2	6.2		
Leg (boned, rolled, and tied).....	7.8	6.9		
Leg (oven prepared).....	7.3	6.3		
Loin (funk off, kidney and suet out).....	11.8	9.0		
Shank (fore).....	2.6	0.0		
Shoulder meat (boneless).....	4.0	0.0		
Shoulder (boned, rolled, and tied).....	4.0	3.0		
Square cut chuck (neck on).....	3.5	3.7		
Stew meat (shoulder).....	6.0	5.0		
Veal trimmings.....	4.0	0.0		
Ground veal (all grades).....	4.0	0.0		
Boneless Veal (cull grade):				
Carcass.....	4.0	0.0		
Forequarter (veal roll).....	4.1	0.0		
Regular rib roll.....	4.1	0.0		
Round.....	4.2	0.0		
Shoulder clod.....	4.1	0.0		
Sirloin strip.....	4.2	0.0		
Tenderloin.....	6.0	0.0		
Veal trimmings.....	4.0	0.0		
LAMB (including kosher):				
Carcass or side.....	5.0	4.8		
Cull grade only.....	2.8	0.0		
Primal Cuts (excluding cull grade):				
Foresaddle or forequarter.....	3.4	2.1		
Bracelet.....	4.8	4.8		
Brace.....	1.0	0.0		
Loin (funk on, K and S in).....	6.6	6.5		
Shank.....	1.0	0.0		
Yoke, rattle, or triangle.....	2.5	2.0		
Boneless Lamb (cull grade):				
Lamb shoulder roll.....	4.5	0.0		
Lamb boneless.....	4.6	0.0		
Lamb trimmings.....	2.0	0.0		
Fabricated Cuts (excluding cull grade):				
Carcass or side (War Ship- ping specs.).....	5.2	5.0		
Breast and flank.....	1.0	0.0		
Shank.....	1.0	0.0		
Lamb patties (all grades).....	2.0	0.0		
FATS AND OILS:				
Margarine.....	12.0	8.0		

Canada Sends Canned Meats to Continent

MONTREAL.—Twenty million lbs. of canned Canadian meat have either been shipped or are being shipped for the relief of the peoples of liberated European countries, J. G. Taggart, chairman of the Meat Board of Canada, revealed recently. He added that an additional 20,000,000 lbs. is likely to be shipped.

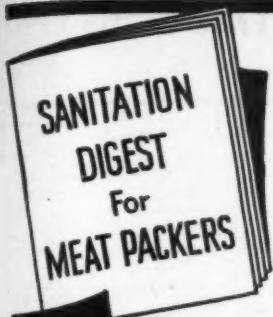
Taggart said that from discussion in newspapers and in parliament one might be led to believe that meat production in Canada had stopped and that the Meat Board had ceased to function. The fact is, he said, that production had "not even slowed down" and as for the Meat Board, it would "continue to function for another year and quite likely

for some time thereafter."

The meat production rate in Canada now is about double that of 1939.

WFA MEAT SALES

WFA sales of meat and meat products during March totaled \$415,323, or 16 per cent of the monthly total. Nearly all of this (\$414,993) came from the sale of frozen pork which was made available to manufacturers holding CCC contracts for pork tushonka. The meat will be used only for this product, which then will be sold back to the government. Some hams, picnics and bellies also were sold during the month. March meat sales brought the total amount received for meat products since May, 1944, to \$3,282,161.



HOW TO SPEED UP

Your Plant Sanitation Procedures

Maintaining high standards of quality control, speeding up production and saving time and effort are problems difficult to solve under today's unusual conditions. Any new cleaning material or method that enhances the effectiveness and efficiency

of your daily sanitation procedures helps increase your production ... helps prolong the life of your valuable, hard-to-replace equipment.

17 VALUABLE DATA-FILLED PAGES!

The Oakite Meat Packers Digest describes effective, economical and time-saving ways to remove contaminating deposits from nearly 60 different types of meat processing and handling equipment . . . techniques that will help you put daily clean-up and sanitation procedures on a controlled, thoroughly modern basis!

Beef and Hog Trolleys . . . Grinders . . . Mixers . . . Stuffers . . .
Ham Boilers . . . Baking Pans . . . Molds . . . Belly Boxes . . . Meat Trucks . . .
Cages . . . Cooking Kettles . . . Curing Containers . . . Smoke Sticks . . . Sausage
Sticks . . . Gambrel Sticks . . . Boning and Cutting Boards . . . Viscera Tables,
Pans, Belts . . . Ham and Bacon Trees . . . Bacon Slicing Machines and Tables
. . . Tubs, Tierces, Slacks . . . Portable Racks . . . Hog Dehairing Machines . . .
Grinder Knives and Plates . . . Smoke House Walls . . . Conveyors . . .
Cooler Rooms . . . Storage Rooms . . . Refrigerant Condensers . . .
Water-Cooled Compressors.

Meat packers are doubly careful today in choosing the correct cleaning procedures. With the help of Oakite materials and methods, plant sanitation problems are being overcome—SPEEDILY, ECONOMICALLY!

To help large and small meat packing, sausage and by-product manufacturing plants to meet sanitary regulations more easily, Oakite offers an accurate guide—a FREE Digest—based on in-plant experience with hundreds of concerns! Your nearby Oakite Technical Service Representative, backed by the Oakite Technical Research and Engineering Laboratories, offers you his services without obligation. Consult him NOW ... write today for your copy of the Oakite Digest.

OAKITE PRODUCTS, INC.

20A Thames Street, New York 6, N. Y.

Technical Service Representatives Conveniently Located in All Principal Cities of the United States and Canada

OAKITE Specialized CLEANING



Meat Packers and Processors

FULLERGRIP Brushes out-perform other makes better than 5 to 1 as proven by many users. Cooked meat containers must be clean to satisfaction of inspectors. FULLERGRIP Ham-Mould brushes do this job—no cores to send out for refilling—refills are put on by operator of machine or maintenance men.



**Write us
about your
requirements**

Casing Brush Cores can be supplied by a well-known Chicago firm—made from Hard Aluminum—and brush refills by us for easy installation when needed.



THE FULLER BRUSH COMPANY
INDUSTRIAL DIVISION, 3596 MAIN STREET, HARTFORD 2, CONN.

Tie it -

- BETTER
- FASTER
- CHEAPER



with a Felins PAK-TYER

For Tying Sausage Boxes, Bacon Slabs, Hams, Etc.

Saves time and twine.—25 to 50 packages tied per minute. Various sized packages tied tightly without adjustment. No cut or bruised hands as in hand tying.

Paul L. Karstrom Co.

Fillers—Heatsealers—Conveyor Set-ups—Special Machinery
2620 S. Indiana Ave., Chicago 16, Ill.
PACKAGE CONSULTING ENGINEERS

EDWARD KOHN Co.

3843 EMERALD AVE., CHICAGO 9, ILL., Phone: YARDS 3134

Post War Planning
Requires
NEW OUTLETS
FOR YOUR PRODUCTS
START NOW!

Our 20 years' experience assures
Expert Handling of:

BEEF • PORK
VEAL • LAMB

AMPLE COOLER FACILITIES
Straight or Mixed Cars

EDWARD KOHN Co.
For Tomorrow's Business

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

	Week ended Apr. 25, 1945	per lb.	**Lamb
Steer, hfr., choice, all wts.	20½%		Choice lambs
Steer, hfr., good, all wts.	19½%		Good lambs
Steer, hfr., com., all wts.	18½%		Commercial lambs
Steer, hfr., utility, all wts.	17½%		Choice hind saddle
Cow, com. & gd., all wts.	17½%		Good hind saddle
Hindquarters, choice	23		Choice fore
Forequarters, choice	18½%		Good fore
Cow bdd., commercial	18½%		Lamb tongues, Type A
Cow foreq., commercial	16½%		

†Beef Cuts

Steer, hfr., sh. loin, choice	32½%		Choice sheep
Steer, hfr., sh. loin, good	30½%		Good sheep
Steer, hfr., sh. loin, com.	25½%		Choice saddles
Steer, hfr., sh. loin, util.	22½%		Good saddles
Cow, sh. loin, com.	25½%		Choice fore
Cow, sh. loin, util.	22½%		Good fore
Steer, hfr., round, choice	22½%		Mutton legs, choice
Steer, hfr., round, good	21½%		Mutton loins, choice
Steer, hfr., rd., commercial	19		
Steer, hfr., loin, choice	16½%		**Quot. on lamb and mutton are for Zone 5 and include 10¢ for steckette, plus 25¢ per cwt. for del.
Steer, hfr., loin, good	20½%		
Steer, hfr., loin, commercial	20½%		
Cow, loin, util.	20		
Cow round, commercial	19		
Cow round, utility	16½%		
Steer, hfr., rib, choice	24½%		
Steer, hfr., rib, good	23		
Steer, hfr., rib, commercial	21½%		
Steer, hfr., rib, utility	18½%		
Cow rib, commercial	21½%		
Cow rib, utility	18½%		
Steer, hfr., sir., choice	27½%		
Steer, hfr., sir., good	25		
Steer, hfr., sir., com.	21½%		
Cow, sirloin, commercial	18½%		
Cow, sirloin, util.	23½%		
Steer, hfr., flank steak	23½%		
Cow, flank steak	23½%		
Steer, hfr., reg. chk., choice	20½%		
Steer, hfr., reg. chk., good	19		
Steer, hfr., reg. chk., com.	17½%		
Steer, hfr., reg. chk., utility	15½%		
Cow, reg. chk., commercial	15½%		
Cow, reg. chuk, utility	15½%		
Steer, hfr., e. c. chk., choice	17½%		
Steer, hfr., e. c. chk., gd.	16½%		
Steer, hfr., e. c. chk., com.	14½%		
Steer, hfr., e. c. chk., utility	14½%		
Cow, e. c. chk., commercial	14½%		
Cow, e. c. chk., utility	12½%		
Steer, hfr., forehank	12½%		
Cow forehank	12½%		
Steer, hfr., brisket, choice	17		
Steer, hfr., brisket, good	17		
Steer, hfr., brisket, com.	15		
Steer, hfr., brisket, utility	15		
Cow, brisket, commercial	15		
Cow, brisket, utility	13		
Steer, hfr., back, choice	21½%		
Steer, hfr., back, good	20		
Cow back, commercial	18½%		
Cow back, utility	16½%		
Steer, hfr., arm chuck, choice	19		
Steer, hfr., arm chuck, good	18		
Cow arm chuck, commercial	17		
Cow arm chuck, utility	15½%		
Steer, hfr., sh. pl., gd. & ch.	14½%		
Steer, hfr., sh. pl., com. & util.	13½%		
Cow short plate, commercial	13½%		
Cow short plate, utility	13½%		

*Quot. on beef items include permitted additions for zone 5, plus 25¢ per cwt. for local del.

†Veal—Hide on

Choice carcass	20½%	
Good carcass	19½%	
Choice saddles	22½%	

*Veal prices include permitted addition for Zone 5, 25¢ per cwt. for double wrapping and 25¢ per cwt. for delivery.

*Beef Products

Brains	7½%	
Hearts, cap off	15½%	
Tongues, fresh or froz.	22½%	
Tongues, can., fr. or froz.	16½%	
Sweetbreads	23½%	
Ox-tails, under ½ lb.	8½%	
Tripe, scalped	4½%	
Tripe, cooked	8½%	
Livers, unblemished	23½%	
Kidneys	11½%	

*Veal Products

Brains	9½%	
Calf Livers, Type A	49½%	
Sweetbreads, Type A	39½%	

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.; in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

DRY SAUSAGE	
Cervelat, ch.	in hog bungs.....
Berlinger58
Farmer41
Hofstetler41
R. C. salami, ch.54
R. C. salami, n.c.32
Semla style salami, ch.63
Peperoni50%
Martella, n. c.28
Capicola (cooked)43%
Prosciutto ham36%

DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings	29%
Pork sausage, bulk casings	26%
Frankfurts, in sheep casings	28%
Frankfurts, in hog casings	25%
Bologna, natural, casings	25%
Bologna, artificial, casings	25%
Liver saus., fr., beef casings	21%
Liver saus., fr., hog casings	24%
Smoked liver saus., hog bungs	24%
Head cheese, natural casings	38%
New Eng., natural, casings	25%
Minced lunch, natural, casings	29%
Veal and blood	29%
Black sausage	24
Some	20
Polish sausage	28%

*Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. w/heav.)	8.75
425-lb. bbls., del. f.o.b. N. Y.	\$ 8.75
Saltpepper, n. ton. f.o.b. N. Y.	8.60
Dbl. refined gran.	12.00
Small crystals	13.00
Medium crystals	14.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of sodaunquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Milled, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Sugar	
Raw, 90 basis, f.o.b. New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.80
in paper bags.....	4.75

SPICES

(Basis Chgo., orig. bbls. bags, bales.)	Whole	Ground
Allspice, prime	26%	30%
Resifted	27%	31%
Chili pepper	41	
Powder	41	
Curry, Amboyna	40	40
Zanzibar	22	27
Ginger, James, until	29	33
Mace, fcy. Bands	1.05	1.10
East Indies	95	85
E. & W. I. Blend	22	34
Mustard flour, fcy.	55	61
No. 1	50	61
East Indies	50	61
Nutmeg, fcy. Bands	55	61
E. & W. I. Blend	55	61
Paprika, Spanish	55	55
Paprika, Cayenne	32	37
Red No. 1	37	1.10
*Black Matalabar.	11	15
*Black Lampung.	12½	12½
Pepper, wh. Sing.		
Mustok		
Packers		

*Nominal quotations.



ADELmann HAM BOILERS

By special ruling of the War Production Board, repair parts and replacements for Aluminum Ham Boilers may be obtained under certain conditions. Ask for particulars today.

HAM BOILER CORPORATION

Offices and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.
European Representatives: R. W. Boltons & Co., 6 Stanley St., Liverpool & 12 Bow Lane,
London, Australia and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices
in Principal Cities. Canadian Representatives: C. A. Fawcett & Co., Ltd., Toronto, Ont.

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers
of sausage.)

Beef casings:	
Domestic rounds, 1% to 1½ in., 180 pack.....	17 @20
Domestic rounds, over 1½ in., 140 pack.....	35 @28
Export rounds, wide, over 1½ in.....	45 @48
Export rounds, medium, 1% to 1½ in.....	30
Export rounds, narrow, 1% in. used.....	39 @35
New Eng. rounds.....	5 @12
No. 2 weaneds.....	4
No. 1 hungs.....	16 @18
No. 2 bungs.....	10 @12
Middle sewing, 1% @ 2 in.....	50 @60
Middles, select, wide, 2½@3 in.....	65 @85
Middles, select, extra, 2½ in. & up.....	1.25 @1.40
Dried or salted bladders, per piece:	
12½ in. wide, fat.....	74 @ 9
10-12 in. wide, fat.....	45 @ 61
8-10 in. wide, fat.....	28 @ 37
6-8 in. wide, fat.....	2 @ 24
Hog casings:	
Extra narrow, 20 mm. & dn.....	2.25 @2.40
Narrow mediums, 29 @32 mm.....	2.25 @2.40
Medium, 32 @35 mm.....	1.90 @2.10
English, medium, 35 @38 mm.....	1.65 @1.80
Wide, 38 @45 mm.....	1.55 @1.65
Extra wide, 48 mm.....	1.45 @1.60
Export bungs.....	22
Large prime bungs.....	18 @20
Medium prime bungs.....	11 @12
Small prime bungs.....	8 @9
Middles, per set.....	21 @24

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed	85	98
Cominos seed	23	26
Mustard std., fcy. yell.	25	..
American	15½	..
Marjoram, Chilean	30	36
Oregano	12	16

OLEOMARGARINE

White domestic, vegetable.....	19
White animal fat.....	10½
Water churned pastry.....	18½
Milk churned pastry.....	18½
Vegetable type.....	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.35
Yellow, deodorized, salard or winterized oil, in tank cars, del'd Chicago.....	14.93
Raw soap stocks:	
Cents per lb. del'd in tank cars.	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast.....	3½
East.....	3½
Corn foots, basis 50% T.F.A.	
Midwest.....	3½
East.....	3½
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast.....	3½
East.....	3½
Soybean oils in tanks, f.o.b. mills, Midwest.....	11½
Corn oil, in tanks, f.o.b. mills.....	12½
Manufacturer to jobber prices, f.o.b.	

NEVERFAIL

3-DAY HAM CURE

adds extra goodness

by "Pre-seasoning"

"The Man Who Knows"



Inquire about
MAYER'S SPECIAL SAUSAGE SEASONINGS
for all your meat specialties

H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Canadian Plant: Windsor, Ontario



VIKING... THE PUMP SPECIALLY BUILT

For LARD,
GREASES,
OILS, Etc.

200 - 300 - 450 - 750 and 1050 GPM CAPACITIES • OTHER MOTOR DRIVE UNITS AVAILABLE DOWN TO 1/2 GPM

Far more rotary pumps are built in the Viking design than any other. It is the approved style.

Viking Pumps are specially built for handling lard, greases and oils. Many capacities to choose from. All give years of dependable, carefree service. For complete information about Viking Pumps widely used in the meat packing industry, write for Bulletin Series 800. It's free and will be sent to you by return mail.

VIKING Pump COMPANY
CEDAR FALLS, IOWA

Telephone: Cedar Falls 2-1212



Stitch with Steel the FASTEST way to STRONG CLOSURES

Rapidly formed steel stitches drive continuously through tough boxboard, patterning into balanced-strength joints and closures. That's stitching with steel . . . the *fastest* way to strong carton closures.

Stitching with steel saves manpower by speeding production — provides stronger, neater containers — all in an economical operation that is a Silverstitcher feature.

Acme Silverstitchers are power driven machines that form staples from continuous long length coils of steel wire . . . Silverstitch Stapling Wire. Silverstitchers have few moving parts . . . vital parts reversible for long service. The result: *Years of top performance* through simplicity of operation.

For a photo story on Silverstitchers, complete with facts and specification data on stitching with steel, write today.

ACME STEEL COMPANY

2809 ARCHER AVENUE • CHICAGO 8, ILLINOIS

ALSO MANUFACTURERS OF ACME STEELSTRAP AND STRAP APPLYING EQUIPMENT

MARKET PRICES New York

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshering but do include 50¢ per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21½
Steer, hfr., tri., good.....	20½
Steer, hfr., tri., commercial.....	19½
Steer, hfr., tri., utility.....	17½
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	22½
Steer, hfr., reg. chk., commercial.....	21½
Steer, hfr., reg. chk., utility.....	18½

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50¢ per cwt. for loc. del.

Steer, hfr., rib, choice.....	25½
Steer, hfr., rib, good.....	24½
Steer, hfr., rib, commercial.....	22½
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	21
Steer, hfr., loin, good.....	20½
Steer, hfr., loin, commercial.....	24½
Steer, hfr., loin, utility.....	21½

Above prices are for Zone 9, plus 50¢ per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

FRESH PORK CUTS

Pork loins, fresh, 12 lbs. dn.....	25
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26½
Hams, regular, under 14 lbs.....	23½
Hams, skinned fresh, under 14 lbs.....	25½
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19½
Spareribs, medium.....	15½

Pork loins, fr., 10/12 lbs.....	26½
Shoulders, regular.....	23½
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	23½
Hams, sknd., under 14 lbs.....	25½
Picnics, bone in.....	23½
Pork trim., ex. lean.....	32
Pork trim., regular.....	19½
Spareribs, medium.....	16½
Boston butts, 3/8 lbs.....	28

COOKED HAMS

Cooked hams, skin on, fatted, 8/lb.....	43
Cooked hams, skinless, fatted, 8/lb.....	46½

*SMOKED MEATS

Reg. hams, under 14 lbs.....	28
Reg. hams, 14/18 lbs.....	27
Reg. hams, over 18 lbs.....	26
Skd. hams, under 14 lbs.....	29
Skd. hams, 14/18 lbs.....	28
Skd. hams, over 18 lbs.....	29
Picnics, bone in.....	28
Bacon, whole, 8/12 lbs.....	28
Bacon, city, 8/12 lbs.....	28
Beef tongue, light.....	28
Beef tongue, heavy.....	28

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in, April 25, under 80 lbs.....	21½
81 to 90 lbs.....	21
100 to 119 lbs.....	21½
120 to 139 lbs.....	21
137 to 153 lbs.....	20½
154 to 171 lbs.....	20
172 to 188 lbs.....	19½

*DRESSED VEAL

Hide off

Choice, 50@275 lbs.....	28
Good, 50@275 lbs.....	28
Commercial, 50@275 lbs.....	28
Utility, 50@275 lbs.....	28

*Quot. are for zone 9 and include 50¢ per cwt. for del. An additional 1/4¢ per cwt. permitted if wrapped in stockinette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	28
Lamb, good.....	28
Lamb, commercial.....	28
Mutton, good & choice.....	28
Mutton, utility & call.....	28

Quotations are for zone 9.

FANCY MEATS

Tongues, Type A.....	28
Sweetbreads, beef, Type A.....	28
Sweetbreads, veal, Type A.....	28
Beef kidneys.....	28
Lamb fries, per lb.....	28
Livers, beef, Type A.....	28
Oxtails, under 1/2 lb.....	28

Prices 1. c. l. and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended April 21, 1945, were reported as follows.

Week April 21	Previous week	Year ago
Cured meats, pounds.....	34,134,000	18,888,000
Fresh meats, pounds.....	53,438,000	39,410,000
Lard, pounds.....	4,791,000	3,954,000

STOCKINETTE BAGS

PROTECT BEST

BEEF - VEAL - PORK

VICTORY

BEEF SHROUDS



CINCINNATI COTTON PRODUCTS CO.
CINCINNATI, OHIO

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS,
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, APRIL 26, 1945

REGULAR HAMS

	Fresh or Frozen	S.P.	BELLIES (Square Cut Seedless)	Fresh or Frozen	Cured
8-10	22½	22½	6-8	18	19
10-12	22½	22½	8-10	17½	18½
12-14	22½	22½	10-12	17½	18½
14-16	21½	21½	12-14	16	17
			14-16	16	17
			16-18	15½	16½

BOILING HAMS

	Fresh or Frozen	S.P.	D.S. BELLIES	Clear	Rib
16-18	21½	21½	18-20	15	15
18-20	20½	20½	20-22	15	15
20-22	20½	20½	22-25	15	15
			25-30	15	15
			35-40	15	15
			40-50	15	15

SKINNED HAMS

	Fresh or Frozen	S.P.	FAT BACKS	Green or Frozen	Cured
10-12	24½	24½	6-8	14	11
12-14	24½	24½	8-10	11	11
14-16	23½	23½	10-12	11	11
16-18	23½	23½	12-14	11½	11½
18-20	22½	22½	14-16	11½	11½
20-22	22½	22½	16-18	12	12
22-24	22½	22½	18-20	12	12
24-26	22½	22½	20-25	12	12
26-28	22½	22½			
28-up	22½	22½			

PICNICS

	Fresh or Frozen	S.P.	OTHER D.S. MEATS	Fresh or Frozen	Cured
4-6	20½	20½	Regular Plates	.11½	11½
6-8	20½	20½	Clear Plates	.10½	10½
8-10	20½	20½	Jowl Butts	.10½	10½
10-12	20½	20½	Square Jowls	.11½	12½
12-14	20½	20½			

FUTURE PRICES

MONDAY, APR. 23, THROUGH
FRIDAY, APR. 27, 1945

LARD

May	No bids or offerings
July	No bids or offerings
Sept.	No bids or offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

P. S. Lard	P. S. Lard	Raw	Tierces	Loose	Leaf
Apr. 23	13.90	12.80	12.75		
Apr. 24	13.90	12.80	12.75		
Apr. 25	13.90	12.80	12.75		
Apr. 26	13.90	12.80	12.75		
Apr. 27	13.90	12.80	12.75		

Packers' Wholesale Prices

Refined lard tierces, f.o.b. Chicago C. L.	14.55
Kettle rend. tierces, f.o.b. Chicago C. L.	15.05
Leaf, kettle rend. tierces, f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b. Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

PERISHABLE FREIGHT HEARING

Shipments transported under standard refrigeration service partially unloaded in transit and retop icing in transit by carriers are among the topics to be covered at the next shippers' public hearing of the National Perishable Freight Committee, to be held at the committee's headquarters, Room 302 Union Station bldg., Chicago, at 10 a. m. CWT on May 15.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried 16% per unit	5.53
Ground, fish scrap, dried, 11% ammonia, 16% B.P.L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L. e.l.f. spot	55.00
May shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 10c
Soda nitrate, per net ton, bulk, ex-vessel, Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15½ B. P. L., bulk	5.53

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore	19% per unit

Dry Rendered Tankage
45/50% protein, unground....\$ 1.25

EASTERN FERTILIZER MARKETS

New York, April 25, 1945

Trading in tankage, blood and cracklings was on a limited scale the past week, and fertilizer manufacturers are still shipping fertilizer. There is a shortage of fertilizer in some sections for immediate shipment. Bonemeal is very scarce and offerings limited.

GUARD!



Guard Against Deterioration!

Variable, uncertain storage temperatures defeat the purpose of your cold storage rooms—they injure your reputation for quality.

With rugged JAMISON-BUILT Cold Storage Doors on guard, your products are safe. INSTALL THEM NOW! It will pay you! Consult nearest branch or address



Jamison Standard
Cooler Door. See
Bulletin 122.

JAMISON COLD

STORAGE DOOR CO.

Hagerstown, Maryland

Jamison, Stevenson
and Victor Doors



NEW CONTROL ORDER NO. 1

(Continued from page 18.)

ter has been defined as the slaughterer. All persons owning livestock at the time the person who slaughters livestock, which he does not own, for the owner of such livestock, is defined as a custom slaughterer. All persons other than Class 3 slaughterers who own livestock and have it custom slaughtered, either in a federally inspected establishment or in a non-federally inspected establishment, have been defined in the order as Class 2 slaughterers and are subject to identical quota limitations.

The order revokes all livestock slaughter licenses and permits issued to Class 2 or Class 3 slaughterers pursuant to WFO 75 or WFO 75.1.

Section 3 of the order sets up the following general restrictions on slaughter of livestock and transfers of meat:

(1) Beginning April 30, 1945, no person may slaughter cattle, calves, sheep, lambs or swine except in accordance with the provisions of this Order.

(2) Beginning April 30, 1945, no Class 2 slaughterer may slaughter cattle, calves, sheep, lambs or swine, other than as a custom slaughterer, unless he has a quota under the provisions of this Order.

(3) Beginning May 14, 1945, no Class 3 slaughterer may sell or transfer meat resulting from his slaughter of cattle, calves, sheep, lambs or swine, or from slaughter for him by a custom slaughterer of such livestock, unless he has been granted a permit and quota under the provisions of this Order.

(4) Beginning April 30, 1945, no custom slaughterer may slaughter cattle, calves, sheep, lambs or swine for any Class 2 slaughterer unless such slaughterer has a quota under the provisions of this Order.

(5) Beginning May 14, 1945, no custom slaughterer may slaughter cattle, calves, sheep, lambs or swine for any Class 3 slaughterer, except for household consumption in accordance with the provisions of Section 3.4 of Revised Ration Order 16, unless such slaughterer has a permit and quota under the provisions of this Order.

(6) Beginning May 15, 1945, no person, other than a Class 1 slaughterer, may slaughter cattle, calves, sheep, lambs or swine, or sell or transfer meat resulting from his slaughter of such livestock, or from slaughter for him by a custom slaughterer of such livestock, unless he has registered in accordance with the provisions of Section 4 of this Order.

Section 4 of the order states that between April 30 and May 14, inclusive, each Class 2 slaughterer must register each of his slaughtering establishments separately with the district OPA office for the place where the plant is located. His registration must be made on OPA Form R-315 and must contain, in part, the following information:

(1) His name and the name and the address of his plant; (2) the live weight of all cattle, calves, sheep, lambs and swine, stated separately for each species which he slaughtered and which he had custom slaughtered for him during each base period in 1944 (he may use one of several types of base periods but if he reported to OPA under rationing he must use his 1944 reporting periods as his base periods); (3) the name and address of persons for whom he custom slaughtered and the volume of each species he custom killed during each 1944 base period; (4) the name and address of persons who custom killed for him and the volume slaughtered during each 1944 base period; (5) the number of his permit or license under WFO 75; (6) his interim quota base for each of his reporting periods included in the period April 30 through June 30, computed in accordance with provisions of Section 6 (a).

Any person who was licensed by the War Food Administration as a Class 1 slaughterer on April 29, 1945, and any other person who becomes a Class 1 slaughterer on or after April 30, may slaughter without restriction as to quantity. A Class 2 slaughterer who becomes a Class 1 slaughterer after April 30, must receive permission to register in this class.

Section 6 sets up requirements under which Class 2 slaughterers are given slaughtering quota bases:

(a) INTERIM QUOTA BASES. Each Class 2 slaughterer who slaughtered cattle, calves, sheep, lambs or swine, or had such livestock custom slaughtered for him during 1944, has an interim quota base for each such species of livestock for each of his quota periods included in the period from April 30, 1945 to June 30, 1945, inclusive, to the extent to which, during the corresponding base periods, he surrendered to the Office of Price Administration or to a custom slaughterer who custom slaughtered livestock for him, all points required to be surrendered under Ration Order 16 or Revised Ration Order 16 with respect to his sales and transfers of the meat resulting from such slaughter. The quota base for any incomplete quota period including July 1, 1945, shall be that part of the permanent quota base he would have for the full quota period which the part of the incomplete quota period after June 30, 1945 is of the full quota period. However, in determining the live weight of livestock slaughtered by any Class 2 slaughterer during any base period the district office shall exclude any quantities which it finds the slaughterer custom slaughtered for the owner of such livestock.

(1) Calendar months; or
(2) Consecutive four week periods; or

(3) A system which divides the fiscal year into either four or five periods of five consecutive weeks, and either seven or eight periods of four consecutive weeks.

However, the quota periods adopted by any Class 2 slaughterer must correspond to the periods adopted by him in his registration under Section 4 (a) as his base periods. His interim quota base for each species of livestock for any full quota period included in the period April

30, 1945, to June 30, 1945, inclusive, is the live weight of the livestock of that species slaughtered by him, or custom slaughtered for him, in the corresponding base period of 1944, to the extent to which he surrendered to the Office of Price Administration or to a custom slaughterer who custom slaughtered livestock for him, all points required to be surrendered under Ration Order 16 or Revised Ration Order 16 with respect to his sales and transfers of the meat resulting from such slaughter. His interim quota base for each species of livestock for any incomplete quota period included in the period April 30, 1945 to June 30, 1945, inclusive, is that part of the interim quota base he would have for the full quota period which that part of the quota period included in the period April 30, 1945 to June 30, 1945, inclusive, is of the full quota period. However, in determining his interim quota bases for the period April 30, 1945 to June 30, 1945 inclusive, each Class 2 slaughterer must exclude from the live weight of livestock slaughtered by him during the base period, the live weight of any livestock custom slaughtered by him for the owner of such livestock.

(b) PERMANENT QUOTA BASES. After a Class 2 slaughterer has registered on OPA Form R-315 in accordance with the provisions of Section 4 (a), the district office will assign to him quota bases for each species of livestock for each of his quota periods beginning after June 30, 1945, and for that part of any incomplete quota period after June 30, 1945, which includes July 1, 1945. Such quota bases shall be the live weight of each species of livestock which the district office finds the slaughterer slaughtered, or had custom slaughtered for him, during each of the slaughterer's corresponding base periods, and to the extent to which the district office finds he surrendered to the Office of Price Administration or to a custom slaughterer who custom slaughtered livestock for him, during the corresponding base periods all points required to be surrendered under Ration Order 16 or Revised Ration Order 16 with respect to his sales and transfers of the meat resulting from such slaughter. The quota base for any incomplete quota period including July 1, 1945, shall be that part of the permanent quota base he would have for the full quota period which the part of the incomplete quota period after June 30, 1945 is of the full quota period. However, in determining the live weight of livestock slaughtered by any Class 2 slaughterer during any base period the district office shall exclude any quantities which it finds the slaughterer custom slaughtered for the owner of such livestock.

Section 8 of the order provides for registration and computation of quota bases for Class 2 slaughterers who were not in operation during all of 1944.

Section 9, dealing with the establishment of quotas for Class 2 slaughterers, states that each Class 2 slaughterer who has a quota base shall have, for each complete or incomplete quota period be-

gaining on or after April 30, a quota for slaughter of livestock. The quota for any quota period is determined by multiplying the slaughterer's quota base for that period by the applicable percentage, set out in a supplement to Control Order 1. These percentages are: cattle and calves, 75%; hogs, 50% and sheep and lambs, 100%.

Section 10 states that Class 2 slaughterers may not kill livestock or transfer meat in excess of their quotas. Up to 5 per cent of an unused quota for any period may be used in the following period; in case slaughter in any period is in excess of the quota, the overage must be made up in the succeeding period.

Section 11 sets up conditions under which the Class 2 slaughterer may use that portion of his quota which is based upon livestock custom slaughtered for him during the base period.

Section 12 (a) states that quotas of Class 2 slaughterers shall be increased to the extent to which they sell or transfer meat resulting from their slaughter to the Army, Navy, Marine Corps, Coast Guard, WFA, WSA, Veterans Administration, contract schools and authorized purchasers.

Section 13 sets up conditions governing the sale or transfer of Class 2 slaughtering establishments and those under which a quota will be granted to the transferee.

Section 14 includes provisions under which a Class 2 slaughterer, having acquired federal inspection, registers as a Class 1 slaughterer.

Section 15 outlines procedure governing the registration of new Class 1, Class 2 or Class 3 slaughterers.

Section 17 tells how a Class 2 or custom slaughterer, who needs an adjustment in his quotas, quota bases or other relief, may apply for it.

Section 18 states that a violation of RRO 16 will be deemed to be a violation of Control Order 1.

Section 19 (a) states that each Class 2 slaughterer must keep, at each of his establishments, a record showing, for that establishment:

(1) The live weight of all cattle, calves, sheep, lambs, or swine, stated separately for each such species, which he slaughtered during each quota period.

(2) The name and address of each person for whom he custom slaughtered cattle, calves, sheep, lambs or swine, and the live weight of each such species of livestock which he custom slaughtered during each quota period for that person.

(3) The name and address of each person who custom slaughtered cattle, calves, sheep, lambs and swine for him, and the live weight of each such species of livestock custom slaughtered for him during each quota period by that person.

In addition he must keep at that establishment all statements received under Section 12 (b) covering sales or transfers of meat to any of the persons

designated in Section 12 (a). He must also keep a copy of his registration under this Order, and the records upon which that registration was based.

Reactions to Relief Plan

(Continued from page 17.)

will be necessary when the cattle runs result in minimum prices, and when the result will be to break even, or suffer losses.

In connection with the cancellation of the announced reduction of 50c per cwt. in the overriding ceiling, price ranges and subsidies on Choice cattle scheduled for July 2, the Institute declared that the industry had considered the reduction a mistake when it was announced. At the same time the AMI questioned claims that this action, plus the increase of 25c in subsidies for three top grades, would bring about any increase in cattle feeding. The price today has not put into feedlots the number of cattle needed to take care of the wartime economy, and the new program does not change compliance maximums and makes no changes in present maximum prices.

The Institute said that increases in prices of carcass and boneless beef sold to the government does improve the position of the packer producing that kind of meat, and brings realizations on this product nearer, but not completely in line with realizations through civilian outlets.

"Gain is Illusory"

The packer's gain of 25c in subsidies on Choice, Good and Commercial grade cattle bought at the top of the stabilization range, is illusory since this additional subsidy can only be realized if the slaughterer pays full maximum prices, at which point he loses substantial money. At the minimum, he receives 25c less subsidy than he did under the old program on Choice, Good, and Commercial cattle and 50c less on Utility, Canners and Cutters, and at that level, he has little or no profit. The new program, although it reduces losses at the maximum, does not permit the packer to recoup at the minimum without going so far under the minimum as to eliminate subsidies as a factor. This, of course, would work a real hardship on the cattle producer.

In connection with the new subsidy adjustments for individual slaughterers, the Institute declared that although with present OPA regulations such policy becomes necessary, it seems unfortunate that this sort of an approach would have to be resorted to in lieu of establishing a sound industry program under which the legitimate, efficient operators in the industry generally could live. This program undoubtedly, said the AMI, will be very complicated, confusing, difficult to administer, and will lead to endless discussions, bickerings, and disputes between OPA and individual companies, and in many situations actually may encourage inefficient operations.

EASE LIMITS ON QUALITY CATTLE KILL TO REDUCE CALL FOR LOWER GRADES

Because the percentage of Good and Choice grades in the total cattle supply is relatively high during the spring months, the maximum percentage of those two top grades that may be slaughtered during a monthly accounting period has been increased in Amendment 3 to Order 1 under MPR 574, the Office of Price Administration announced this week. The amendment, which became effective April 24, also exempts from the maximum percentage limitation anyone whose slaughter is confined exclusively to 4-H or other club cattle purchased at sales approved by OPA.

The maximum percentages of Good and Choice grades that anyone may slaughter or deliver as meat in each of the accounting periods ending on or about April 30 and May 31, have been increased in Zones A and B from 75 per cent to 90 per cent, and in Zone C from 50 per cent to 75 per cent. These higher percentages are also established for slaughterers' accounting periods ending on or about June 30, 1945.

Zone A consists of the states from the Pacific Coast to and including Montana, Wyoming, Colorado, New Mexico, and the western part of Texas lying directly south of New Mexico. Zone B consists of all states east of Zone A and north of Oklahoma, Arkansas, Tennessee, and North Carolina, and including the District of Columbia. The rest of the United States makes up Zone C.

OPA said that the increase in the maximum permitted percentage of slaughter of Good and Choice grades will distribute slaughterers' demand for cattle more uniformly over all grades and will help slaughterers to remain in compliance with their permitted maximum costs for cattle. In this connection the amendment is expected to ease the brisk demand for lower grades which has pushed prices upward.

LAMB SHOW DATE

The annual Chicago Junior Market Lamb Show and Sale is to be held at the Union Stock Yards on June 15, it is announced. The show is sponsored by the Union Stock Yard & Transit Co. in cooperation with farm groups and purebred sheep associations. Cash awards totaling \$250 will be made to winners.

CANNED BACON MAXIMUMS

Maximums for canned bacon sold to war procurement agencies have been increased, effective April 20, under Amendment 23 to RMPR 148. The action increases present maximum prices for canned slab bacon \$1.00 per cwt. and for canned sliced bacon, \$1.25 per cwt. The types of canned bacon to which the increases apply are described as "Type II, Chicago Quartermaster Depot, 33E specifications."

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—The recent reduction in allocations of inedible tallow and greases to soap makers was responsible for a somewhat unsettled condition in the market this week. The reduction was from 70 to 50 per cent and further underscores the seriousness of the fats and oils supply. However, to help combat this shortage, which is expected to be more severe later in the year, the WFA raised the support weight on hogs to 300 lbs., effective this week. The action was taken with the hope that farmers will feed to heavier weights, thus producing more lard. In the meantime, some buyers have withdrawn from the market, but there is still enough demand to absorb all offerings at full maximum rates. Production of greases is at the lowest point of the season, while tallow output is fairly well maintained.

Choice white grease was reported moving at 8%c in a limited way this week; A-white, 8½c; B-white, 8½c and lower grades at respective ceilings. Tallow sales included fancy at 8%c; special, 8½c, and No. 1 at 8%c.

NEATSFOOT OIL.—There are practically no reports of any domestic oils moving for production is extremely light and demand is also very narrow.

STEARINE.—There are no indications of trading opening up in this branch of the market. There appears to be broad demand, but no offerings of product are made. Prime oleo stearine continues to be quoted at 10.61c and yellow grease stearine at 8.50c.

OLEO OIL.—Market quiet with no trading reported. Extra oleo oil is 13.04c and prime at 12.75c.

GREASE OIL.—Movement here is moderate to light. No. 1 oil is 14c; prime burning, 15½c, and acidless tallow oil, 13½c.

VEGETABLE OILS

The vegetable oils markets were featureless this week. Demand continues to run much heavier than the supply and offerings in general are extremely limited. The trade expects no relaxation of controls in any branch, for the total supply of oils is going to be extremely tight for many months to come. In another move to ease this condition as much as possible the WFA put hogs weighing up to 300 lbs. into the support bracket this week, to continue until September 1, 1946. A fair increase in production of lard is hoped for from this latest move.

SOYBEAN OIL.—Crushing of soybeans continues on the light side and delivery is reported far behind time in some locations. The labor shortage is said to limit output and other interferences have contributed to the delay in deliveries. Full ceiling bids are in the market at all times for delivery toward the end of the year, but no offerings are made. The only movement of oils during the week was on previous contracts.

OLIVE OIL.—The market for olive oil is just about dried up. No Spanish oil is left to be distributed and domestic production is too small really to test the market. Importers are hopeful of getting more oil from Spain, but as yet have been unable to close any deals.

CORN OIL.—Business in this oil is again very light. Buyers are in the market with firm bids, but sales are few and far between.

COTTONSEED OIL.—There was a little action in the futures market for cottonseed oil, but firm bids on nearby options failed to attract any sellers. The spot market was also on the firm side with trading limited. Field work in the South is reported moving normally with good weather conditions.

BY-PRODUCTS MARKETS

Blood

	Unit Amount
Unground, loose	\$5.50*
Digester Feed Tankage Materials	
:Unground, per unit ammo.....	\$5.50

Liquid stick, tank cars.....	\$5.50
------------------------------	--------

*Quoted delivered mid-west point basis.

Packinghouse Feeds

	Carbs. per ton
65% digester tankage, bulk.....	\$70.00
60% digester tankage, bulk.....	71.00
55% digester tankage, bulk.....	65.00
50% digester tankage, bulk.....	60.00
45% digester tankage, bulk.....	54.00
50% meat, bone meal scraps, bulk.....	70.00
50% bloodmeal	59.40*
Special steam bone-meal.....	50.00 @ \$5.50

*Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	\$5.00 @ \$24.00
Steam, ground, 2 & 20.....	\$5.00 @ \$31.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 8.85 @ 4.00
Bone tankage, unground, per ton.....	\$5.00 @ \$1.00
Hoof meal	4.25 @ 4.00

Dry Rendered Tankage

	Per ton
**Hard pressed and expeller unground	
55% protein or less.....	\$1.20 @ 1.12
55 to 75% protein	1.20 @ 1.12

*Quoted under ceiling.

Gelatine and Glue Stocks

	Per est.
Calf trimmings (limed)	\$1.00*
Hide trimmings (green salted)30

	Per ton
Cattle jaws, skulls and knuckles.....	\$45.00
Pig skin scraps and trim, per lb.....	7/4 @ 7/2

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$70.00 @ \$20.00
Light	70.00
Flat shins, heavy	\$5.00 @ \$1.00
Light50
Blades, buttocks, shoulders & thighs	\$2.50 @ \$1.00
Hoofs, horse run, assorted	40.00 @ \$1.00
Junk bones	\$20.00

*Delivered Chicago.

Animal Hair

	Per ton
Winter coil dried, per ton.....	\$ 6.00
Summer coil dried, per ton.....	\$ 5.00 @ \$7.00
Winter processed, black, lb.....	2
Winter processed, gray, lb.....	1
Cattle switches	4 @ 5

WILLIAM EISENSTADT

**Buyer of TALLOW and GREASE
of all Grades and Description**

141 W. Jackson Blvd., (Board of Trade Bldg.) CHICAGO 4, ILL. • Cable Address: IRONTOW

HIDES AND SKINS

New buying permits due Monday—Cattle kill of packers still declining and some predict sharp cut in small packer kill—Reduction in domestic shearling ceiling prices postponed.

Chicago

HIDES.—The new buying permits for April hides are scheduled to be placed in the mails late this week, to be in the hands of tanner buyers and valid for trading on Monday, April 30. Action is expected immediately thereafter in the outside packer and small packer markets, with the probability that the local packers will begin trading as soon as killing lists for this week are received. Ceiling prices are expected to rule on all hides sold in these markets.

Federal inspected slaughter at the 32 principal centers has shown a steady decline for the past four weeks, totaling 170,497 head of cattle for the week ended April 21, as compared with 176,209 for previous week, 203,610 for the corresponding week in March, and 177,667 for the same week in April 1944. This decline in kill is off-set in part by the fact that the period of accumulation between permits is one week longer this month. It is possible that permits may show some decrease but

this would bring them into a closer balance with current demand. Due to the labor shortage recently, some tanners have not been reaching too strongly for more hides.

The outside small packer market is in a much firmer position at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands, as quite a few of these heavy average hides were cleaned up late in the last trading period through special permits. There are predictions in some quarters that small packer kill will show a sharp decline this month.

The Pacific Coast market is quotable at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points; this market was also cleaned up last month by special permits.

Country kill should be down considerably, in a seasonal way, although the kill by small country butchers was prolonged this year by the cool weather. Reasonably light average country all-weights are salable at the maximum of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less.

FOREIGN WET SALTED HIDES.—The apparent quietness of the South American hide market during the past three weeks was explained by a news dispatch from Buenos Aires on Wed-

nnesday, announcing that 40,000 workers had returned to their jobs in Argentina's meat packing industry, ending an 18-day strike over the laying off of 12,000 workers. The government was reported to have paid about three million dollars in indemnities to laid-off workers and salaries lost by strikers in order to settle the dispute.

CALF AND KIPSKINS.—All calf and kip skin markets were well cleaned up last month, with the possible exception of a few scattered small lots of country calf, and all markets are quotable strong at full ceiling prices as previously quoted. Inspected calf slaughter, which takes in kip skins also, dropped last week to a total of 71,620 head at the 32 packing centers, as against 80,094 previous week, 89,537 for corresponding week in March, and 93,483 for same week in April 1944.

SHEEPSKINS.—The OPA announced over the last week-end that reductions in ceiling prices of domestic raw shearlings, which have been under consideration, have been postponed until additional data can be obtained from the industry. The larger regular buyers, who had been holding off in anticipation of such action, are now showing considerably more interest, especially in the two lower grades. Demand from fur tanners is also active and strong, while shearing is still spotty and behind schedule, resulting in selling ahead in some quarters at strong prices. Several cars of shearlings are reported in

ALWAYS SAY SAYER'S SAUSAGE CASINGS

For the best in natural casings . . . sheep, hog, beef or sewed casings

SAYER & CO. INC.

195 WILSON AVENUE

BROOKLYN 21, N.Y.

CHICAGO OFFICE: Field Building, 135 So. La Salle St., Chicago

PLANTS—Brooklyn, Detroit, Newark, Mishawaka, Fostoria

FOREIGN PLANTS: Melbourne, Buenos Aires, Casablanca

GRIND YOUR BY-PRODUCTS
The Profitable Gruendler Way



HASHER
recommended for Carcasses and Greasy Waste, Refuse
"Our 59th Year"

GRUENDLER
CRUSHER and PULVERIZER CO.
2915-17 North Market St., ST. LOUIS (6), MO.

PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK



DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

a range of \$2.00@2.15 for No. 1's, \$1.25 @1.35 for No. 2's, and \$1.00 for No. 3's; one car is reported at \$2.15, \$1.40 and \$1.00 for the three grades. Pickled skins are in strong demand and sold ahead at individual ceilings by grades, with market quotable \$7.75@8.00 per doz. packer sheep and lamb skins. Packer wool pelts are quotable around \$3.80 per cwt. liveweight basis for April pelts; market is not strong, as supplies have been liberal in recent months, considering the labor situation of pullers, and buyers have been getting about all the pelts they can handle. An Iowa packer is scheduled to sell pelts against bids next week.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
Week ended Apr. 27, '45	Prev. week	Cor. week, 1944	
Hvy. nat. stra.	@15½	@15½	@15½
Hvy. Tex. stra.	@14½	@14½	@14½
Hvy. butt			
Brnd'd stra...	@14½	@14½	@14½
Hvy. Col. stra...	@14	@14	@14
Ex-light Tex. stra...			
Brnd'd cows...	@15	@15	@15
Nat. nat. cows...	@14½	@14½	@14½
Lt. nat. cows...	@15½	@15½	@15½
Nat. bulls...	@12	@12	@12
Brnd'd bulls...	@11	@11	@11
Calfskins	23½@27	23½@27	23½@27
Kips, nat...	@20	@20	@20
Kips, brnd'd...	@17½	@17½	@17½
Slunks, reg...	@11.10	@11.10	@11.10
Slunks, hris...	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts....	@15	@15	@15
Branded all-wts...	@14	@14	@14
Nat. bulls....	@11½	@11½	@11½
Brnd'd bulls....	@22	@22	@10½
Calfskins	20%@20	20%@20	20%@20
Kips, nat....	@18	@18	@18
Slunks, reg...	@11.10	@11.10	@11.10
Slunks, hris...	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers....	@15	@15	@15
Hvy. cows....	@15	@15	@15
Buffs.....	@15	@15	@15
Extremes.....	@15	@15	@15
Bulls	@11½	@11½	@11½
Calfskins	16@18	16@18	16@18
Kipskins	@16	@16	@16
Horsehides	6.50@8.00	6.50@8.00	6.50@8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlings...	2.00@2.15	1.85@2.15	@1.00
Dry pelts.....	24@25	24@25	26@26½

Do your part to help Food Fight for Freedom.

SWITCH TO ANCO SWITCHES

ANCO Overhead Track Switches are preferred in most plants because of long wearing qualities and the ease with which they are installed. They are made of a special composition of the best grades of cast iron and carefully assembled for true alignment with the track.

Write for Circular and Prices



THE ALLBRIGHT-NELL CO.



(No. 2R Closed)

5323 S. WESTERN BLVD.
CHICAGO 9, ILLINOIS

of line as to constitute a manifest injustice. Another will be the adjustment of single job rates within a given plant where such a step is necessary to insure uniformity of wage rates for identical types of work.

FRIDAY'S CLOSING

Provisions

Dwindling hog supplies have further limited trading in provisions. Demand is as broad as ever but most of the trading is in small lots. Little hope is held for an increase in business in the near future, because slaughtering will probably continue light for some time.

Cottonseed Oil

May 14.31b; July 14.20b; Sept. 14.10b; Oct. 13.95@14.20; Dec. 13.75b; Mar. 13.55b. No sales.

CCC Purchases and Announcements

PURCHASES. — During the week ended April 14 purchases by the CCC included 275,000 lbs. frozen pork; 3,441,000 lbs. cured pork; 5,601,000 lbs. canned meats; 3,216,000 lbs. lard, and 3,000 bundles, 100-yards each, hog casings.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 21, 1945, were 10,176,000 lbs.; previous week 6,547,000 lbs.; same week last year, 5,878,000 lbs. January 1 to date, 127,699,000 lbs.; same period in 1944, 99,026,000 lbs.

Shipments of hides from Chicago for week ended April 21, 1945, were 4,684,000 lbs.; previous week 4,713,000 lbs.; same week last year 5,534,000. January 1 to date, 73,974,000 lbs.; same period a year ago, 70,217,000 lbs.

For Economy use
FRIDGI-NETTES

*NEW AND IMPROVED STOCKINETTES

on

PORK CUTS and PROVISIONS

On larger Beef, Veal, Lamb Cuts and
Carcasses use

***FRIDGI-NETTE**

BAGS • TUBINGS • SHROUDS

manufactured by

EAGLE BEEF CLOTH Co.

315 Christopher Ave., BROOKLYN 12, N. Y.

Makers of Textiles for Meats Since 1929



PORK PACKERS



RELIABLE PACKING CO.

1440 West 47th Street • Chicago
Yards 6020

HONEY BRAND
Hams - Bacon
Dried Beef

HYGRADE'S
Beef - Veal
Lamb - Pork

HYGRADE'S
Frankfurters in
Natural Casings

HYGRADE'S
Original West
Virginia Cured Ham
Ready to Serve

HYGRADE'S
Famous
Corned Beef
and Tongues

QUALITY
HYGRADE
DOMINATES

CONSULT US
BEFORE BUYING
OR SELLING

EXECUTIVE OFFICES
HYGRADE FOOD PRODUCTS CORP.
30 Church Street, New York, N. Y.

LIVESTOCK MARKETS

Weekly Review

Jones Again Requests Larger Hog Numbers

WFA Administrator Marvin Jones this week urged farmers to produce more hogs for the fall season to care for expanded military and civilian needs, and also for the liberated countries.

"Increasing pork production is the quickest way to increase the nation's meat supply," he stated. "The War Food Administration is urging hog producers to meet a fall pig crop goal of 37,000,000 head, an increase of 18 per cent over the number farrowed last fall.

"WFA recognizes the excellent production record which hog producers have established and is confident that they will again meet goals for increased production this fall. This will be an important contribution to the war effort."

Jones enumerated several factors that favor heavier hog production, including assurance of favorable prices until the fall of 1946.

LIVESTOCK AT 68 MARKETS

Receipts in March, 1945, local kill, shipments, as reported by the War Food Administration, Office of Marketing Services:

CATTLE		Local	Ship-	
Receipts	slaughter	ments		
March, 1945.....	1,637,402	706,078	838,396	
March, 1944.....	1,356,356	753,346	599,651	
5-yr. March av....	1,203,672	696,967	492,884	
 CALVES				
March, 1945.....	463,200	306,996	151,046	
March, 1944.....	434,866	296,546	133,534	
5-yr. March av....	488,320	274,180	156,055	
 HOGS				
March, 1945.....	2,081,839	1,406,420	671,504	
March, 1944.....	4,763,848	3,549,463	1,200,724	
5-yr. March av....	3,170,690	2,333,883	831,517	
 SHEEP AND LAMBS				
March, 1945.....	1,724,998	1,045,489	600,101	
March, 1944.....	1,570,701	911,779	663,753	
5-yr. March av....	1,627,952	946,808	680,118	



CATTLE EXPERTS *Nearo*

On hand at recent cattle auction at Beaumont, Tex., stockyards were N. C. Bell, owner (left), N. C. Bell Packing Co., and F. J. Zummo, owner, Zummo Meat Co., both of Beaumont.

FAT-BEARING PATRONS GET FIRST SELECTION OF MEATS

Donald Kirchoff, retail butcher of Milwaukee, is credited with an idea which may boost collections of waste household fats and at the same time help to solve the problem of who gets first call on the most desirable cuts at the meat counter.

Faced with a clamoring group of customers, Kirchoff offered his last steak to a patron who had brought in a can of salvaged household fats. "I wish I could provide all of you with every kind of meat," the hard-pressed butcher explained. "But I can't. There isn't enough for our boys and us, too. So from now on the customers who bring in kitchen fats will get waited on first. Is that all right? A round of applause assured him that it was. And grease collections at the store begin to zoom.

Within 24 hours Kirchoff's idea was passed along to every butcher in the counties of Milwaukee, Racine, Kenosha, Ozaukee, Sheboygan, Washington and Walworth. The plan has aroused interest in Washington, D. C., and the American Meat Institute is getting behind it with posters and other promotion.

RAISE HOG SUPPORT WEIGHT

The War Food Administration this week revised its price support program for hogs to include Good and Choice butcher hogs of all weights up to 300 lbs. The previous program, announced April 11, 1945, raised the support price on all Good and Choice hogs weighing to 270 lbs. from \$12.50 to \$13, Chicago basis. The increase in the support weight range and the support price will be effective until September 1, 1946.

"SPEED"



INDUSTRY'S MOST URGENT DEMAND

FORT WAYNE, IND.	DETROIT, MICH.
DAYTON, OHIO	LOUISVILLE, KY.
LAFAYETTE, IND.	SIOUX CITY, IOWA
CINCINNATI, OHIO	NASHVILLE, TENN.
INDIANAPOLIS, IND.	MONTGOMERY, ALA.
OMAHA, NEB.	

KENNETH-MURRAY
LIVESTOCK BUYING SERVICE

Central
LIVESTOCK ORDER BUYING CO.
South St. Paul, Minn.
West Fargo, N.D. Billings, Mont.

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, April 26, 1945, reported by Office of Marketing Services, War Food Administration:

BEEF (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:		14.00-14.75	14.70 only	14.25-14.45	\$13.90-14.50	\$14.45 only
120-140 lbs.	14.50-14.75	14.70 only	14.85-14.95	14.25-14.50	14.45 only	
140-160 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
160-180 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
180-200 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
200-220 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
220-240 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
240-270 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
270-300 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
300-330 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
330-360 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
360-400 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
400-450 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
450-550 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only	
Medium:						
100-220 lbs.	14.00-14.75	14.50-14.70	14.00-14.45	13.90-14.50	14.25-14.45	

BEEF:

Good and Choice:		13.95 only	13.70 only	13.75 only	13.70 only	13.70 only
270-300 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only	
300-330 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only	
330-360 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only	
360-400 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only	

GOAT:

400-450 lbs.		13.95 only	13.70 only	13.75 only	13.70 only	13.70 only
450-550 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only	
Medium:						
200-350 lbs.	12.75-13.75	13.50-13.95	13.50-13.70	13.50-13.75	13.25-13.70	

SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:		16.75-17.75	16.25-17.25	16.00-16.75	16.00-17.00	15.75-17.00
700-900 lbs.	16.75-17.75	16.25-17.25	16.00-16.75	16.00-17.00	15.75-17.00	
900-1100 lbs.	17.00-17.90	16.25-17.25	16.00-17.25	16.25-17.25	16.00-17.25	
1100-1300 lbs.	17.50-18.00	16.50-17.50	16.25-17.35	16.50-17.25	16.25-17.25	
1300-1500 lbs.	17.50-18.00	16.50-17.50	16.35-17.50	16.50-17.25	16.25-17.25	

STEERS, Good:

700-900 lbs.	15.50-16.75	15.00-16.25	14.25-16.00	14.50-16.25	14.75-16.00
900-1100 lbs.	15.50-17.00	15.25-16.50	14.50-16.25	14.75-16.50	14.75-16.25
1100-1300 lbs.	15.75-17.50	15.50-16.50	14.85-16.85	15.00-16.50	14.75-16.25
1300-1500 lbs.	16.00-17.50	15.50-16.50	15.00-16.85	15.00-16.50	14.75-16.25

STEERS, Medium:

700-1100 lbs.	15.00-15.50	15.00-15.25	11.75-14.50	12.75-14.75	12.00-14.75
1100-1300 lbs.	15.25-15.75	13.25-15.50	12.75-14.75	13.25-15.00	12.00-14.75

STEERS, Common:

700-1100 lbs.	12.00-18.25	11.25-18.25	10.00-12.25	11.00-12.50	10.50-12.00
1100-1500 lbs.	12.25-18.25	11.25-18.25	10.00-12.25	11.00-12.50	10.50-12.00

HIPPIERS, Choice:

600-800 lbs.	16.25-17.25	15.50-16.75	15.75-16.50	16.00-16.75	15.25-16.50
800-1000 lbs.	16.75-17.75	15.50-16.75	15.75-16.75	16.00-17.00	15.25-16.50

HIPPIERS, Good:

600-800 lbs.	15.00-16.25	14.50-15.50	14.25-15.75	14.25-16.00	13.50-15.25
800-1000 lbs.	15.50-16.75	14.50-15.50	14.50-15.75	14.50-16.00	13.50-15.25

HIPPIERS, Medium:

600-800 lbs.	12.50-15.50	12.25-14.50	11.50-14.25	11.50-13.75	11.50-13.50
800-1000 lbs.	12.25-15.25	12.00-14.25	11.00-14.00	11.00-13.50	11.00-13.25

HIPPIERS, Common:

600-800 lbs.	10.50-12.50	10.25-12.25	10.00-11.50	9.75-11.50	10.00-11.50
800-1000 lbs.	10.25-12.25	10.00-12.25	9.75-11.50	9.50-11.50	10.00-11.50

COWS, All Weights:

Good		14.75-15.50	13.50-14.50	13.00-14.50	12.50-14.50	11.75-14.00
Medium	13.00-14.75	11.25-13.50	11.25-13.00	11.25-12.50	10.25-11.75
Cutter & com.	8.50-13.00	8.50-11.25	8.25-11.25	8.25-11.25	7.75-10.25
Canner	7.50-8.50	7.00-8.50	7.00-8.25	7.00-8.25	7.00-7.75
BULLS (Yrs. Excl.), All Weights:						
Beef, good	14.00-15.25	13.00-13.75	12.50-13.75	12.50-14.00	12.50-13.75	
SAusage, good	12.75-13.60	12.00-13.00	11.75-12.75	12.50-13.00	11.50-12.50	
SAusage, med.	11.50-12.75	11.00-12.00	10.50-11.75	11.25-12.50	10.50-11.50	
Bone, cut, & com.	9.50-11.50	9.00-11.00	9.00-10.50	8.75-11.25	8.50-10.50	

VEALERS:

Good & choice		16.25-17.50	14.75-16.00	13.00-14.50	13.00-14.50	14.00-16.00
Common & med.	16.00-16.25	10.75-14.75	9.00-13.00	9.00-13.00	9.50-14.00
Oall	8.00-10.00	6.00-10.75	7.00-9.00	7.00-9.00	7.00-9.50

CALVES:

Good & choice		13.00-14.50	13.50-14.75	12.50-14.50	12.50-14.50	12.50-14.50
Common & med.	9.50-13.00	10.00-13.50	9.00-12.50	9.00-12.50	9.50-14.00
Oall	8.50-9.50	6.00-10.00	7.00-9.00	7.00-9.00	7.00-8.75

SLAUGHTER LAMBS AND SHEEP:

LAMBS:		16.25-16.65	16.50-17.00	15.50-16.00	15.50-16.00	16.50-17.25
Good & good	14.50-16.00	14.75-16.25	14.25-15.25	14.25-15.25	14.25-16.25
Common	12.50-13.75	12.50-14.25	12.00-15.75	12.00-14.00	12.00-14.00

LAMBS, Shorn:

Good & choice		15.00-15.75	15.00-15.75	15.00-16.00	15.50-16.00	15.50-16.25
Medium & good	13.75-14.75	13.25-14.75	13.00-14.00	13.25-14.00	13.25-15.25
Common	11.50-12.75	11.00-12.00	10.50-11.75	11.25-12.50	10.50-11.50

EWES:

Good & choice		9.00-10.00	8.75-9.50	8.75-9.25	8.50-9.25	9.00-10.00
Common & med.	7.75-9.00	7.25-8.75	7.00-8.50	7.00-8.25	7.00-8.75
Oall	6.50-7.50	6.00-10.00	6.00-9.00	6.00-8.25	6.00-8.75

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

A CHANGE OF SALT MAY HELP YOUR SALES!

Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill-

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-2.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

WESTON TRUCKING & FORWARDING CO.
Specializing in Trucking
Packinghouse Products
Throughout New York
Metropolitan Area

53 Gilchrist Street Jersey City, N. J.

THE E. KAHN'S SONS CO.
CINCINNATI, O.

DOLE

COOLING & FREEZING UNITS
CHICAGO

Wilmington Provision Company
Slaughterers of
CATTLE - HOGS - LAMBS - CALVES
TOWER BRAND MEATS
U. S. GOVERNMENT INSPECTION
WILMINGTON, DELAWARE

Vogt's

**Liberty
Bell Brand**

Hams-Bacon-Sausages-Lard-Scapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

partridge

PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

New Multiple Binder



Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Priced at \$1.75, postpaid. Send us your orders today.

No key, nothing to unscrew.
Slip in place and they stay there until you want them

THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago 5, Ill.

BONDS BUY BOMBERS

CANNING MACHINERY
FOR
FRUITS • VEGETABLES • FISH • ETC.
DEHYDRATING EQUIPMENT

A. K. ROBINS & CO., INC. BALTIMORE, MD.
WRITE FOR CATALOGUE

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 35 centers for the week ending Apr. 21, 1945.

CATTLE

	Week ended	Prev. week,	Cor. week,
Chicago	17,507	19,405	24,674
Kansas City	13,181	17,094	12,445
Omaha	21,356	20,460	20,005
East St. Louis	7,244	8,225	6,775
St. Joseph	5,249	5,898	3,399
St. Louis	9,581	9,010	10,544
Wichita	2,116	3,154	3,739
Philadelphia	2,465	2,461	2,257
Indianapolis	307	720	2,104
New York &			
Jersey City	12,415	12,002	10,964
Oklahoma City	2,684	4,151	4,044
Cincinnati	3,851	4,678	4,789
Denver	6,726	6,488	5,408
St. Paul	12,142	12,991	12,488
Milwaukee	2,412	2,700	3,408
Total	119,696	130,037	129,063

*Cattle and calves.

HOGS

Chicago	63,769	50,712	145,683
Kansas City	25,550	22,640	78,696
Omaha	27,000	28,116	73,863
East St. Louis	51,681	43,396	106,716
St. Joseph	12,467	8,655	20,965
Sioux City	20,000	22,708	50,198
Wichita	2,860	2,315	12,761
Philadelphia	10,223	9,417	16,492
Indianapolis	20,100	14,902	27,528
New York &			
Jersey City	35,063	39,114	57,750
Oklahoma City	5,353	5,806	18,012
Cincinnati	12,701	11,219	13,639
Denver	6,942	9,690	20,817
St. Paul	15,156	16,637	55,321
Milwaukee	4,105	153	12,837
Total	313,085	285,470	714,808

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	19,842	24,011	28,504
Kansas City	31,040	29,987	29,554
Omaha	30,950	26,458	31,728
East St. Louis	4,692	3,883	2,367
St. Joseph	15,761	18,259	16,312
Sioux City	8,542	9,745	7,616
Wichita	3,162	4,924	2,644
Philadelphia	2,697	2,435	1,941
Indianapolis	661	887	446
New York &			
Jersey City	36,126	37,123	46,572
Oklahoma City	4,705	3,888	1,528
Cincinnati	209	153	314
Denver	11,655	17,319	9,779
St. Paul	4,535	4,574	5,508
Milwaukee	1,395	617	292
Total	175,952	181,763	180,305

*Not including directs.

CORN BELT DIRECT TRADING

(Reported by Office of Marketing Services, War Food Administration)

Des Moines, Ia., April 26—

At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were unchanged this week.

Hogs, good to choice:

160-180 lb.	\$14.20	114.5
180-240 lb.	14.20	114.5
240-330 lb.	14.20	114.5
330-360 lb.	14.20	114.5

Bucks:

270-360 lb.	\$13.45	112.7
400-550 lb.	13.30	112.7

Receipts of hogs at Corn Belt markets for the week ended April 26 were as follows:

	This week	Same day last wk
Apr. 20	30,700	22,000
Apr. 21	22,200	21,700
Apr. 22	27,600	28,300
Apr. 23	19,200	42,000
Apr. 24	22,400	20,800
Apr. 25	25,200	33,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended April 21 were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
April 21	243,000	271,000	267,000
April 14	278,000	265,000	280,000
1944	218,000	594,000	247,000
1943	214,000	491,000	266,000
1942	233,000	446,000	266,000

AT 11 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
April 21	235,000		
April 14	214,000		
1944	408,000		
1943	384,000		
1942	367,000		

AT 7 MARKETS,

AT 7 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Apr. 21	184,000	199,000	214,000
Apr. 14	200,000	178,000	194,000
1944	153,000	412,000	280,000
1943	146,000	311,000	266,000
1942	170,000	304,000	186,000

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand April 1, 1945, compared with stocks on the same date in 1944:

	Apr. 1, 1945	Apr. 1, 1944	Apr. 1, 1944
M lbs.	M lbs.	M lbs.	M lbs.
Broilers	2,078	9,182	6,000
Fryers	8,903	12,949	7,022
Roasters	17,769	28,647	20,467
Pouls	33,246	45,775	24,000
Turkeys	46,413	56,567	40,000
Ducks	588	1,127	1,022
Miscellaneous	7,142	20,285	12,000
Unclassified	25,580	33,086	8,000

Total poultry . . . 141,750 108,473 111,710

*Figures shown are subject to revision. Revised figures will appear next month's report.

Meat has what it takes!

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Services, W.F.A.)

WESTERN DRESSED MEATS

	New York	Phila.	Boston
STEERS, carcass	Week ending April 21, 1945....	3,985	1,440
	Week previous	4,979	1,531
	Same week year ago.....	4,467	1,961
COWS, carcass	Week ending April 21, 1945....	2,841	1,781
	Week previous	1,481	1,779
	Same week year ago.....	1,276	1,294
BULLS, carcass	Week ending April 21, 1945....	228	1
	Week previous	353	2
	Same week year ago.....	735	137
VEAL, carcass	Week ending April 21, 1945....	11,337	822
	Week previous	10,558	920
	Same week year ago.....	12,622	863
LAMB, carcass	Week ending April 21, 1945....	37,954	7,099
	Week previous	23,806	9,305
	Same week year ago.....	18,517	7,234
MUTTON, carcass	Week ending April 21, 1945....	4,382	597
	Week previous	2,561	702
	Same week year ago.....	643	62
PORK CUTS, lbs.	Week ending April 21, 1945....	717,263	261,833
	Week previous	648,535	260,110
	Same week year ago.....	2,175,255	455,500
BEEF CUTS, lbs.	Week ending April 21, 1945....	336,995	...
	Week previous	294,684	...
	Same week year ago.....	82,387	...

LOCAL SLAUGHTERS

CATTLE, head	Week ending April 21, 1945....	12,320	2,465
	Week previous	12,002	2,461
	Same week year ago.....	10,985	2,257
CALVES, head	Week ending April 21, 1945....	6,552	2,116
	Week previous	6,657	2,495
	Same week year ago.....	10,704	2,533
HOGS, head	Week ending April 21, 1945....	33,908	10,223
	Week previous	39,230	9,417
	Same week year ago.....	57,312	16,492
SHEEP, head	Week ending April 21, 1945....	37,257	2,697
	Week previous	36,823	2,435
	Same week year ago.....	46,572	1,841

Country dressed product at New York totaled 10,690 veal, 40 hogs and 457 lambs. Previous week 12,481 veal, 77 hogs and 149 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter at 32 inspected centers for the week ended April 21 showed a 5 per cent increase compared with a week earlier, but was still only half the volume of a year earlier. Lamb slaughter showed a small gain from a week earlier, but cattle and calf kill was smaller and also below that for the same week of last year.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC:				
New York, Newark, Jersey City.....	12,415	6,440	35,063	36,128
Baltimore, Philadelphia	3,470	760	21,903	1,071

	Cattle	Calves	Hogs	Sheep
NORTH CENTRAL:				
Cincinnati, Cleveland, Indianapolis.....	9,047	2,629	48,688	3,614
Chicago, Elkhorn	23,002	6,441	63,769	27,369
St. Paul-Wisconsin Group.....	20,129	31,483	60,169	11,269
St. Louis Area.....	8,363	5,888	51,681	9,011
Omaha	9,881	255	20,005	5,543
Kansas City	20,680	656	27,000	30,322
Iowa & So. Minn.	13,181	3,739	25,550	21,940
Iowa, So. Minn.	14,891	4,748	121,797	24,361

	Cattle	Calves	Hogs	Sheep
SOUTHEAST*:				
Total	2,034	2,006	12,497	

	Cattle	Calves	Hogs	Sheep
SOUTH CENTRAL WEST*:				
Total	10,555	3,617	25,698	45,828

	Cattle	Calves	Hogs	Sheep
ROCKY MOUNTAIN*:				
Total	6,840	225	7,960	15,000

	Cattle	Calves	Hogs	Sheep
PACIFIC*:				
Total	16,000	2,673	18,232	57,452

	Cattle	Calves	Hogs	Sheep
Total	170,497	71,620	539,451	304,761
Total prev. week	176,209	80,094	509,491	202,067
Total last year	177,667	93,483	168,600	298,102

*Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis, N.H., Stock Yards, E. St. Louis, Ill., St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albany, La., Atlanta, Ga., Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Tex., Denver, Colo., Ogden and Salt Lake, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended April 21	914	231	5,768
Last year	903	318	5,810
Last week	1,226	336	15,861



KREY

Tenderated Hams
and other Products have earned a
Nation wide recognition for Quality & Profitable Selling

KREY PACKING COMPANY
ST. LOUIS, MISSOURI

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

Eastern Representatives

H. D. AMIES	ROY WALDECK
600 F. St., N. W.	443 Broad
Washington, D. C.	Newark, N. J.

A. L. HOLBROOK	MAX LEFKOWITZ
74 Warren	613 Gibson St.
Buffalo, N. Y.	Scranton, Pa.

HAROLD L. WOODRUFF	M. WEINSTEIN & CO.
406 West 14th St.	122 N. Delaware
New York, N. Y.	Philadelphia, Pa.

Packinghouse Equipment built by ST. JOHN • TABLES • TRUCKS • TROLLEYS • GAMBRELS • HAND TOOLS • SPECIALTIES



UTILITY TRUCKS

Ideal for Many Uses

St. John No. 92 Box Truck is another utility item in the fine line of trucks made by this progressive manufacturer. Body is 12 gauge steel, double-pressed rim, welded seams, reinforced and rounded corners. Capacity, 15 cu. ft. Available with floor saver wheels, hub caps (as shown) or Steel wheels, plain bearings.

Write today for prices and specifications.
Priority (M.R.O.) required

E. G. JAMES COMPANY

316 S. LA SALLE ST. • PHASE 11
CHICAGO (4) ILL. • HARRISON 9-06



CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

JOB WANTED

If your product is sold in grocery stores, FFR wants to work for you. FFR wants the job of keeping you abreast of the news, trends and developments affecting the processing, advertising, marketing and sale of grocery store merchandise. Write for a free sample copy of FFR, or enter a subscription today. It is \$3.00 a year for 26 issues chock full of information of vital interest to you. FOOD FIELD REPORTER, 330 West 12nd St., Room 2182, New York 18, N. Y.

POSITION WANTED: Experienced young executive, age 39, seeks position as controller or assistant to president of medium sized packer in east. Nineteen years general experience fifteen as treasurer/controller and vice-president-controller. Thoroughly familiar with government regulations, taxes, finances, personnel problems. Available at once. W-102, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

POSITION WANTED: Packinghouse manager or assistant. Practical operating and executive experience over 25 years. Know all government regulations. Desire small plant about 500 hogs, 100 cattle and calves, sausage. W-103, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

20 YEARS' EXPERIENCE: Salesman, sales manager, department head, processing, costs, credits and collections, office management, regulations, able to extract employees' full cooperation, draft exempt, willing to go anywhere. W-104, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRACTICAL PACKINGHOUSE operator with superintendent's and manager's experience, aggressive, cooperative, thorough knowledge of all plant operations and productive policy on labor relations. W-105, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PREPARED MEAT SPECIALIST: Frozen and canned products. Unique recipes and methods for "Heat and Eat" dishes. European. Available May 15th. W-106, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Help Wanted

SAUSAGE FOREMAN

Experienced man wanted to start manufacture of sausage in new sausage room of modern Government inspected plant. References required but will be kept confidential. Starting salary \$100.00 per week. Write

Ben. H. Rosenthal, President,
Ben. H. Rosenthal Packing Co.,
P. O. Box 5252, Dallas, Texas

FOREMAN WANTED: Institutional or commercial experience. Large corporation located in New York City now preparing specially cooked foods; excellent opportunity. Requires man capable of supervising complete kitchen. Must be congenial and willing to follow instructions. W-98, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

CASING SALESMAN: We have wonderful money making sideline. Write for information. W-108, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WANTED: Superintendent by company operating medium size packing plant, experienced in slaughtering, processing, sausage manufacturing, rendering and some knowledge of mechanical maintenance. This is a good post war job offering real opportunities to the right man. W-20, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT: Large modern progressive independent eastern non-slaughtering processor (includes canning) of meat products desires plant superintendent with executive ability. Willing to pay substantial salary to proper person. W-99, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age, and salary expected. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CHEMIST WANTED: Modern rendering plant in large mid-eastern city, fats and protein analysis. Research work also. State age, experience, personal references, salary expected. W-94, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-927, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Man experienced in buying and selling hides and tallow. Excellent permanent opportunity for honest, capable person. Replies treated confidentially. W-107, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

CASING SALESMAN: Wanted to sell full line in lucrative territory. Will pay commission plus travelling expenses. State age and experience. Write W-100, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN WANTED: For modern dry rendering plant. Supervise maintenance. State age, experience, references, salary expected. W-95, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

EXPORT

Large manufacturing concern (oils and fats) with main office in New York and extensive sales organization abroad, seeks connection with lard manufacturers and meat packers interested in developing present and post-war export markets. Will take care of all export formalities and make payment for merchandise. Answers under "Western Hemisphere and Europe." W-113, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WILL RENT OR LEASE one canning line. Can be used for large cans and small. This location is 25 miles from Chicago with railroad siding. Also have ample cooler space if necessary. W-86, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plant Wanted

WANTED: Slaughterhouse about 200 or 300 cattle capacity. Federal inspection, R. R. siding. Will lease or buy. Write full details. W-91, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Plant for Sale

MEAT PACKING COMPANY

U. S. government inspected establishment. Sixty years in business. Modern plant and equipment, including abattoir, doing approximately \$1,000,000 annually, principally in hams. Excellent financial condition (net current worth alone is approximately \$200,000). Well located on eastern seaboard, about 200 miles from New York city. Price \$325,000 all cash. Principals only. W-99, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Modern federally inspected beef killing plant, complete with all necessary packing house facilities including rendering department. Plant built in 1933 with plenty of room for expansion. Located 90 miles from Chicago market. Capacity 60 cattle per day. Ball siding three-tiered from plow. Only cash buyer and definitely interested parties need apply. Write to W-111, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small packing plant with community stockyards attached. Plenty of livestock available. Located in good industrial city in Indiana. Price less than \$10,000. W-112, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 2—4x8 and 4x8 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—#41 Meat grinders; 1—#27 Buffalo Silent Cutter; 1—Creasy #152-Y Ice Breaker. Inspect our stock at 835 Doremus Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

ARTIFICIAL CASINGS: We have on hand a number of artificial casings in all sizes. Also frankfurter casings. These can be purchased very reasonable. Also will sell one 250lb Cincinnati chopper, direct drive, one bake loaf oven Superior make, one 200lb stuffer all in perfect condition. W-85, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

1—Boss Jr. belly roller
1—Senior automatic electric can sealer
1—Sausage stuffer
1—Bacon forming boxes
1—Revolving baking oven

PS-109, THE NATIONAL PROVISIONER,
407 S. Dearborn St., Chicago 5, Ill.

BRINE LARD ROLL: 5 feet x 30 inch cylinder complete with motor and pump. \$500.00 F.O.B. C. Rice Packers, 815 W. 12th St., Covington, Ky.

Equipment Wanted

Boxmaking Machinery Wanted

We are in the market for Morgan or Doig nailers any size or condition. Will pay up to \$100.00 per track. Can use several vertical resaws, single or twins. Hand-hole cutting machines and corrugated fastening or shoot splicing machines. Write, wire, or phone: Keystone Machinery Co., 324 Fourth Ave., Pittsburgh 22, Pa.

WANTED: FROZEN MEAT CUTTER. W-110, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Meat and Gravy

The current civilian meat shortage is even exerting an influence on the diet of cowboys and cattlemen, we are informed by the usual reliable source. The small amount of beef retained by the men who grow it is finding its way into a concoction known popularly out West as "beef a la muddle." The exact ingredients are a deeply guarded secret, known only to the cooks who preside over the chow wagon, and all that the hungry cowhands know of its preparation is that it is ladled from a heavy cast-iron pot affectionately referred to as a Dutch oven. Discreetly enough, none inquires as to how his portion of beef a la muddle came into existence—and, being equally discreet, the round-up cooks aren't talking. But the bare fact that the cowhands are performing their chores with customary efficiency would indicate that beef a la muddle has what it takes—even though no one but the cook knows from whence it was taken.



A Chicago butcher shop owner arrived at his place of business recently only to find that burglars had been there during the night. They took what little meat was in the shop, plus 20,000 red points. The victim was somewhat upset about his loss, but was more interested in how the thief would use the points. "I haven't been able to use those points, because there isn't enough meat around. If the thief would only tip me off where to get meat I wouldn't feel so bad," the butcher assured the police.



A new low in sales resistance was recorded in Belleville, Ill., recently when a middle-aged woman entered a butcher shop and spotted a large piece of beef in a refrigerated show case. Told that the meat had been sold, the women produced a revolver and ordered the clerk to get it for her—pronto. He did so without hesitation, whereupon the woman jumped into a waiting auto reported to contain five men and they drove off.



Out of the Past . . .

(Based on information from the files of THE NATIONAL PROVISIONER)

Two decades ago the meat packing industry was weighing the suggestion of a Department of Agriculture spokesman that packers operate retail meat stores. THE NATIONAL PROVISIONER, observing that such a viewpoint would not be regarded with favor by the meat industry, said: "The large packers doubtless have troubles enough without taking on a government-supervised retail business. The smaller packers would question the advisability of entering into competition with their own patrons, or taking on the burden of disposing of their entire output for the domestic trade through their own retail markets. The local packer is already in a position to operate retail stores if he finds it advantageous to do so. Doubtless this opinion of the Department of Agriculture is a reflection of agitation among livestock producers for the past few years for the larger packers to carry on retail business. . . . The answer to the movement to force packers to operate their own retail stores lies in raising the standard and lowering the overhead in the retail meat market. In this phase of the business, as in others, there are many inefficient, poorly-conducted markets which are only a drag. The retail business as a whole should be anxious either to raise the standards of such markets or to eliminate them entirely."

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

ABC

Acme Steel Co.	44
Albright-Nell Co., The	58
Anchor Hocking Glass Corp.	12
Anderson, V. D., Company	27
Armour and Company	16
Aromix Corporation	34
Associated Bag & Apron Co.	27
Carrier Corporation	38
Central Livestock Order Buying Co.	52
Cincinnati Butchers' Supply Co.	11
Cincinnati Cotton Products Co.	44
Cleveland Cotton Products Co.	35
Cudahy Packing Co.	39
Daniels Manufacturing Co.	49
Diamond Crystal Salt Co.	53
Dole Refrigerating Co.	54
DuPont, E. I., de Nemours & Co., Inc.	15
Eagle Beef Cloth Co.	51
Eisenstadt, William	48
Enterprise, Inc.	8
Felin, John J., & Co., Inc.	53
French Oil Mill Machinery Co.	49
Fuller Brush Company	41
Girdler Corp.	33
Globe Company, The	4, 8
Great Lakes Stamp & Mfg. Co.	29
Griffith Laboratories, The	Third Cover
Gruender Crusher & Pulverizer Co.	49
Ham Boiler Corporation	43
Hartford City Paper Co.	35
Hunter Packing Co.	53
Hygrade Food Products Corp.	31
Hyster Company	18
Industrial Chemical Sales Div., West Virginia Pulp & Paper Co.	34
International Salt Co., Inc.	9
James, E. G., Co.	56
Jamison Cold Storage Door Co.	45
Kahn's, E., Sons Co.	53
Karstrom, Paul, Co.	42
Kennett-Murray & Co.	53
Kohn, Edward, Company	43
Krey Packing Co.	56
Layne & Bowler, Inc.	28
Lehigh Safety Shoe Company	3
Linker Machines, Inc.	14
Mayer, H. J., & Sons Co.	43
McMurray, L. H.	52
Meyer, H. H., Packing Co., The	54
Milprint, Inc.	24
Oakite Products, Inc.	41
Packers Commission Co.	38
Preservative Mfg. Co., Inc.	13
Pure Carbonic, Incorporated	First Cover
Rath Packing Company	55
Reliable Packing Co.	51
Robbins & Myers, Inc.	26
Robins, A. K., & Co., Inc.	54
Sayer & Co., Inc.	49
Schluderberg, Wm.-T. J., Kurdie Co.	55
Smith's Sons Co., John E.	Second Cover
Specialty Mrs. Sales Co.	29
Standard Steel Corporation	32
Steelcote Manufacturing Co.	7
Stevenson Cold Storage Door Co.	45
Superior Packing Co.	35
Swift & Company	Fourth Cover
Taylor Instrument Companies	36
Vegetable Juices, Inc.	20
Viking Pump Company	43
Vogt, F. G., & Sons, Inc.	54
Weston Trucking & Forwarding Co.	53
Wilmington Provision Co.	54
Wirebound Box Manufacturers Association	18
York Corporation	8

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

S
ER

ec

...44
...50
...12
...27
...16
...34
...27
...36
...32
...11
...44
...35
...39
...49
...53
...54
...15
...51
...48
...8
...53
...48
...41
...33
...4, 5
...29
Cover
...48
...43
...35
...55
...51
...18
...34
...9
...56
...45
...53
...42
...52
...42
...56
...28
...3
...14
...43
...32
...34
...24
...41
...38
...13
Cover
...35
...31
...28
...34
...49
...55
Cover
...49
...48
...7
...45
...55
Cover
...36
...38
...43
...54
...53
...44
...10
...6
gover-
index

ducts
under
more
you
offer
a, 150